

DESCENDANT 2015



TORBRECK

BAROSSA VALLEY



“

BENEFITING FROM COVETED ATTRIBUTES AND A UNIQUE SOURCE OF GENETIC MATERIAL, THIS WINE IS THE DIRECT DESCENDANT OF ANCESTOR RUNRIG

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This single vineyard, located next to our winery block on Roennfeldt Road, was planted in 1994 with cuttings taken from our RunRig grower vineyards – some of the oldest genetic vine material in Australia.

Shiraz is crushed straight on top of Viognier, which has been lightly pressed for RunRig, and the blend of fruit is then co-fermented. Maturation over 20 months is in barrels that have previously been used for RunRig.

VINTAGE

Above average rains in 2014 filled the soil profile. This was followed by a helpful deluge for dry grown vineyards in January 2015. Generally dry for the remainder of vintage, warm days and cool nights created the perfect ripening conditions.

TASTING

Intense, perfumed fruits with an underlying layer of lavender and spice. Dense dark cherry and blueberry fruit is perfectly interwoven with subtle nuances of white peach, spice and cinnamon. Full-bodied with great concentration, yet retaining soft supple tannins this suave wine has impeccable balance. Of all the Torbreck wines the Descendant needs patient cellaring. Its immediate charm can be enjoyed upon release with just a few hours breathing, but we recommend locking the other bottles away for at least five years to enjoy its full potential, cellaring for the next 15 years plus.

VARIETY:	92% Shiraz, 8% Viognier Co-fermented
VINEYARD:	Descendant vineyard, planted in 1994 with cuttings from the RunRig vineyards
SUB-REGION:	Marananga
HARVEST:	26 March 2015
MATURATION:	20 months in second fill French oak barriques, previously used for RunRig
ANALYSIS:	Alc/Vol 15% pH 3.65 Acidity 5.96g/L
COLOUR:	Crimson to purple
AROMA:	Perfumed florals and spice underlined by red and black fruits and hints of lavender
PALATE:	Firm tannins support a plush and solid core of dark black fruits on a full bodied layer of structure and depth
CELLAR:	15 to 20 years
