

CUVÉE JUVENILES 2016



TORBRECK

BAROSSA VALLEY



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THE WINES HALLMARK IS ITS FRESHNESS DUE TO NO OAK AGEING AND AS THE NAME DESCRIBES IT IS A WINE BEST DRUNK IN ITS YOUTH, POURED BY THE GLASS AT YOUR FAVOURITE RESTAURANT

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Cuvée Juveniles was created as a 'Cote Du Rhone' inspired bistro wine from the classic Barossa varieties of Grenache, Mataro (Mourvedre) and Shiraz from mostly old, unirrigated vineyards. These varieties are the cornerstone of the Barossa Valley and are intrinsic in the wines that are so easily appreciated around the world and often referred to as GSM blends by sommeliers and consumers alike.

VARIETY:	75% Grenache 18% Mataro 7% Shiraz
VINEYARDS:	Multiple vineyards ranging from 40 to 150 year old vines
SUB-REGIONS:	Gomersal, Seppeltsfield, Marananga, Moppa, Greenock, Ebenezer
HARVEST:	1 March to 16 April 2016
MATURATION:	No oak ageing Assembled in tank and allowed to complete a natural malolactic fermentation before bottling
ANALYSIS:	Alc/Vol 15% pH 3.45 Acidity 5.71g/L
COLOUR:	Crimson and red hue
AROMA:	Violets and spice, redcurrant, clove and perfumed cherries
PALATE:	Silky, long acidity and medium bodied
CELLAR:	Drink now or cellar for up to 8 years

VINTAGE

Despite a dry winter, rains in January and March 2016, freshened the older vines and provided long, slow ripening periods in between, which led to a stand-out vintage with high quality fruit.

TASTING

Bold and seductive, this youthful, unoaked blend encapsulates all that is great in a pure, unseasoned wine. A lively, vibrant aroma of blackberry, violet and spice. A full, rich mid palate with a vivacity and energy that this blend always generates. Ripe, savoury flavours of dark berry fruit and cassis, spiced cherries, minerals and succulent blueberry fruit all balanced with fresh acidity and a fine gentle tannin structure. Dense and vibrant, this wine is drinking superbly but, as with its predecessors, it will greatly reward those who choose to give it a few years in the cellar.