

# CUVÉE JUVENILES 2017



T O R B R E C K

BAROSSA VALLEY



“ 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 ”

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.

## VINTAGE

After a cold and rainy winter in 2016, the Barossa had one of its wettest springs on record, replenishing sub-soil moisture and setting the vineyards up for a healthy summer. Mild conditions during veraison and light rains in January and February 2017, were followed by an extended warm, dry Indian summer, creating perfect ripening conditions through to April 2017. An outstanding vintage producing bright, aromatic whites and intense, well-structured reds.

## 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.

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<b>VARIETY:</b>	61% Grenache 28% Mataro 11% Shiraz
<b>VINEYARDS:</b>	Multiple vineyards ranging from 40 to 150 year old vines
<b>SUB-REGIONS:</b>	Gomersal, Seppeltsfield, Marananga, Moppa, Greenock, Ebenezer
<b>HARVEST:</b>	12 April to 5 May 2017
<b>MATURATION:</b>	No oak ageing Assembled in tank and allowed to complete a natural malolactic fermentation before bottling
<b>ANALYSIS:</b>	Alc/Vol 14.5% pH 3.53 Acidity 5.19g/L
<b>COLOUR:</b>	Crimson and red hue
<b>AROMA:</b>	Violets and spice, redcurrant, clove and perfumed cherries
<b>PALATE:</b>	Silky, long acidity, medium bodied
<b>CELLAR:</b>	Drink now or cellar for up to 8 years

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