# HARRIS GRENACHE 2017



## T O R B R E C K

#### BAROSSA VALLEY



VINEYARD: Harris

VARIETY:

SUB-REGION: Marananga
HARVEST: 28 April 2017

MATURATION: 18 months in 4500 litre French oak

100% Grenache

foudre

ANALYSIS: Alc/Vol 14.5%

pH 3.53 Acidity 5.13g/L

COLOUR: Crimson with deep purple core

AROMA: Lifted aromatics of red fruits,

violets, spice and a hint of liquorice

PALATE: Soft mid-palate with plump fruit

weight leading to a core of plush

Barossa tannins

CELLAR: 5 to 7 years



THE HARRIS VINEYARD, PLANTED TO GRENACHE IN 2002, CELEBRATES THE TRADITIONAL BUSH VINE GROWING METHODS OF THE BAROSSA VALLEY PIONEERING GRAPE GROWERS



This single site Grenache comes from the Harris Vineyard located in Marananga on the western ridge of the Barossa Valley. Grown as bush vines in iron stone rich brown loam and clay soils the resulting wine is highly expressive with fragrant aromatics, tension and balance.

A bush vine is a grapevine without a trellis and is pruned to form a "goblet" shape, to separate the bunches of fruit. Low to the ground these vines benefit from the warmth of the earth to create an ideal ripening condition. Grenache is best suited to this bush vine growing technique because of the upright orientation of its shoots.

### 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**

The bouquet offers sweet raspberries and ripe cherry, further lifted with a complex array of black pepper, violets and liquorice. At the heart of this wine is a soft plump cherry fruit core and soft mouth coating tannins.