

**WOODCUTTER'S  
ROSÉ  
2017**



**T O R B R E C K**

BAROSSA VALLEY



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SELECTED FROM BAROSSA OLD VINE VINEYARDS, THE BONE DRY PALATE LENDS AN INSIGHT INTO THE PERSONALITY AND INTENSITY OF DRY GROWN BAROSSA MATARO; WHERE STRUCTURE, TEXTURE AND PURITY REIGN SUPREME

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Woodcutter's - Rosé is unashamedly modelled after the gloriously scented and bone dry rosés of Provence. Adopting this traditional French method, the juice from freshly de-stemmed old vine Mataro is 'bled off' after limited contact with the grape skins. Following fermentation, a portion was matured in seasoned French oak Hogsheads, while the other portion was kept in stainless steel tanks, preserving colour and freshness prior to blending and bottling.

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<b>VARIETY:</b>	100% Mataro
<b>SUB-REGIONS:</b>	Dorrien, Ebenezer, Vine Vale
<b>HARVEST:</b>	4 to 12 May 2017
<b>MATURATION:</b>	12 hours of skin contact A portion was matured in seasoned 300L French oak hogsheads while the other portion was kept in stainless steel tanks preserving colour and freshness
<b>ANALYSIS:</b>	Alc/Vol 13% pH 3.37 Acidity 5.38g/L
<b>COLOUR:</b>	Light pink salmon
<b>AROMA:</b>	Fresh Strawberries, Provencale herbs, lifted candied fruits and dried cranberries
<b>PALATE:</b>	Light bodied with zesty acidity and a round finish
<b>CELLAR:</b>	Up to 3 years

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## 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

A soft floral nose with hints of thyme, dried strawberry and charcuterie all give way to a palate full of refreshing red berry fruits and spice with a long savoury finish. Like all serious rosés, this wine is best served lightly chilled and is a great accompaniment to Mediterranean styled cuisine and anything from the sea.