## CUVÉE JUVENILES 2018



T

## ORBRECK

BAROSSA VALLEY



VARIETY:	67% Grenache
	23% Mataro
	10% Shiraz
VINEYARDS:	Multiple vineyards ranging from
	40 to 150 year old vines
SUB-REGIONS:	Gomersal, Seppeltsfield, Marananga,
	Moppa, Greenock, Ebenezer
HARVEST:	27 <sup>th</sup> March – 24 <sup>th</sup> April
MATURATION	No oak ageing
	Assembled in stainless steel tank and
	allowed to complete a natural
	malolactic fermentation before bottling
ANALYSIS:	Alc/Vol 14.5%
	pH 3.61
	Acidity 5.23g/L
COLOUR:	Crimson and bright cherry hues
AROMA:	Red cherry and pomegranate aromas
	balanced by Chinese five spice and
	meaty notes.
PALATE:	Medium bodied with a lithe and plush
	mouthfeel.
CELLAR:	Drink now or cellar for up to 8 years

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

An above average winter rainfall led into a below average spring and summer rainfall, producing small bunches and small berries, leading to a reduced yield. Quality was certainly high, particular amongst our red varieties of Shiraz, Grenache and Mataro. 2018 wines will be remembered for their impressive colour, structure and longevity.

## TASTING

A perennial favourite, Grenache from old vines shows it ability to exhibit lifted florals, red juicy fruit characters such as wild cherry, raspberry and pomegranate. The palate has delicious texture and long acidity balancing a freshness from savoury Mataro and bolder Shiraz components. Serve with an array of cuisines including spicy dishes at or below 16 degrees Celsius.