

**WOODCUTTER'S - ROUSSANNE  
MARSANNE VIOGNIER  
2018**



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

BAROSSA VALLEY



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IN KEEPING WITH OUR RHÔNE  
INFLUENCED WINE STYLES,  
WOODCUTTER'S - ROUSSANNE,  
MARSANNE, VIOGNIER IS COMPLEX,  
TEXTURED YET EMINENTLY  
QUAFFABLE WHITE

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The dominant variety is Roussanne which provides structure and finesse, the Marsanne gives the wine palate texture and richness, while the Viognier offers a pure, floral lift and finishes the wine with refinement and elegance.

This blend demonstrates that these non-traditional varieties have adapted to their new home in the Barossa just as well as their red counterparts have done over the last century or so.

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<b>VARIETY:</b>	52% Roussanne 35% Marsanne 13% Viognier
<b>SUB-REGIONS:</b>	Marananga and Ebenezer
<b>HARVEST:</b>	5 to 29 March 2018
<b>MATURATION:</b>	Roussanne racked to tank Marsanne and Viognier underwent a slow, indigenous fermentation and rested on fine lees for 6 months in seasoned French oak barriques
<b>ANALYSIS:</b>	Alc/Vol 14% pH 3.30 Acidity 5.18g/L
<b>COLOUR:</b>	Light straw
<b>AROMA:</b>	Exotic tropical fruits and lifted floral aromas of honeysuckle and nectarine
<b>PALATE:</b>	Medium bodied with long flavours and cleansing acidity. Dominant flavour spectrum of citrus and tropical fruits
<b>CELLAR:</b>	From release to 3 years

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### 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

Wonderfully lifted, floral and fragrant with subtle notes of lychee, ripe passionfruit and cut grass. Full of ripe citrus and fleshy opulent lemon curd fruits the mid palate is nothing short of alluring and complex. Best enjoyed in its youth with Asian salads, oysters and fresh shellfish.