HILLSIDE VINEYARD SHIRAZ AND ROUSSANNE

2019



ORBRECK

BAROSSA VALLEY



VARIETY: 93% Shiraz,7% Roussanne

VINEYARD: Hillside SUB-REGION: Lyndoch

4th March 2019 HARVEST:

MATURATION: 14 months in a seasoned 4500L

French oak foudre barrel to preserve and maintain the fresh aromatics and fruit vibrancy

ANALYSIS: 14.5 Alc/Vol %

> 3.57 pH 5.89 Acidity g/L

COLOUR: Deep purple to black core

AROMA: Blackberry, black olive and

macerated plum woven into earthy notes of damp earth and graphite.

PALATE: Luxurious depth balanced by soft

> velvet-like tannins and firm acidity wrapped around generous mouth

filling fruit flavours.

CELLAR: 10 to 12 years



THE HILLSIDE VINEYARD IS ONE OF THE PRINCIPAL VINEYARD ESTATES FUNDAMENTAL TO THE TORBRECK **COLLECTION OF BAROSSA VALLEY VINEYARDS AND WINES**

Due to our success in co-fermenting Shiraz and Viognier, we thought it would be interesting to co-ferment the skins from Roussanne with Shiraz. We selected a Shiraz vineyard in Lyndoch that gave us the perfect structure and purity of fruit to balance the aromatics of the Roussanne. Once the juice was gently whole bunch pressed from the Roussanne grapes, the skins were added to the Shiraz and co-fermented. The resulting wine is as unique as it is intense; beautifully lifted and balanced and surprisingly distinctive.

VINTAGE

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed..

TASTING

Lifted aromas offer a core of black fruits such as satsuma plum, blackberry and blackcurrant with complexity interwoven from black olive and graphite. The oak aromas are balanced and muffled by the primary fruits that swell in the glass. A plush mouthfeel surrounds the core of dark fruits and complements soft and silky tannins that are harmonious and textural. A wine that will benefit from medium term cellaring is recommended, if you can resist its youthful allure.