KYLOE MATARO 2019



TORBRECK

BAROSSA VALLEY



VARIETY: 100% Mataro

SUB-REGIONS: Marananga, Greenock

HARVEST: 27th March – 10 April 2019

MATURATION: 12 months 4500L French oak Foudre

ANALYSIS: Alc/Vol 14.5%

pH 3.56 Acidity 5.59/L

COLOUR: Deep crimson

AROMA: Mulberry, blueberry, black olive,

charcuterie and beef jerky.

PALATE: Firm, fleshy and round with long acids

and textural mouthfeel balanced by plush tannins and excellent palate

length.

CELLAR: Drink now or cellar for up to 8 years



A KYLOE OR HIGHLAND COW IS A WILD AND HARDY BEAST.
THIS SINGLE VARIETAL MATARO
IS FITTING OF THE BREED.

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All Torbreck wines rely on great terroir and great viticulture, but the third and equally significant quality factor is the time when the fruit leaves the vineyard – the picking date. This is particularly true for Mataro, where patience is required to ensure physiological and flavour ripeness is achieved, regardless of the sugar levels in the fruit.

This restraint is rewarded with dense, wild and completely rounded wines made from fruit that has reached the optimum stage of flavour development. The climate in the Barossa Valley is perfectly suited to achieving this level of ripeness and is a place where we truly believe some of the best Mataro wines in the world can be made.

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

Bright, lifted and aromatic with notes of purple and blue fruits such as mulberry, blueberry and red plums. The nose also shows savoury notes of garrigue, black olive, charcuterie and sarsaparilla. A firm, fleshy tannin grip envelops the long fine acids and textural mouthfeel provided by dense old vine Mataro. A wine for enjoyment with game meats, lamb or vegetarian eggplant based dishes like Greek moussaka or Provencale ratatouille. 2021-2029