THE PICT 2019



TORBRECK

BAROSSA VALLEY



VARIETY: 100% Mataro

VINEYARDS: Northern Greenock, Materne 'Quarry

Block' Vineyard planted 1927

SUB-REGIONS: Greenock
HARVEST: 9th April 2019

MATURATION: 24 months French barrique (50% new)

ANALYSIS: Alc/Vol 15%

pH 3.59 Acidity 5.75/L

COLOUR: Almost black when young

AROMA: Black plums, earth, game meats, liquorice

and blood.

PALATE: Firm tannins, plush dense mid palate

texture with lots of brooding black fruits

and savoury complexities

CELLAR: 10 to 15 years



MATARO (OR MOURVÉDRE AS IT IS CALLED IN FRANCE) WAS ONCE A 'WORKHORSE VARIETY' USED FOR FORTIFIED WINEMAKING IN AUSTRALIA, BUT IS NOW RECEIVING DUE ACKNOWLEDGEMENT AS A SUPERB VARIETAL TABLE WINE, TAKING ITS PLACE ALONGSIDE BAROSSA SHIRAZ AND GRENACHE.

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A remnant quarry is the source of this single vineyard from which the fruit exhibits a wild, rugged aroma that is reminiscent of the earthy Mataros from the Bandol region of France.

Torbreck is the name of a forest near Inverness, Scotland and you'll find more than a passing nod to the Celts in our wine naming conventions. The Picts were a late Iron Age Early Medieval tribe that settled eastern and northern Scotland.

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

A brooding and muscular black fruit accented Mataro known for its complexities of black fruits such as blackberry & mulberry, with ironstone, asphalt, beef jus and gamey notes of dried porcini mushroom and beef jerky. The tannins are firm yet integrated and the palate is long and very complex. A wine that is admired by the sommelier community for its deceptive weight and freshness balanced by savoury earthy notes. Drink from 2025 and best to 2035. Serve at 16C. Match with roasted red meats or full flavoured slow cooked dishes.