## THE STEADING 2019



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## T O R B R E C K

BAROSSA VALLEY



| 60% Grenache, 21% Shiraz                             |
|--|
| 19% Mataro   |
| Multiple vineyards ranging from                      |
| 40 to 150 year old vines                             |
| Gomersal, Lyndoch, Greenock, Moppa,                  |
| Marananga, Seppeltsfield, Ebenezer                   |
| 14 <sup>th</sup> March – 17 <sup>th</sup> April 2019 |
| 20 months maturation on fine yeast lees.in           |
| large 4500L French oak foudre vats.                  |
| Natural malolactic conversion occurred               |
| during time in barrel                                |
| Alc/Vol 15%  |
| pH 3.54  |
| Acidity 5.50 g/L                                     |
| Crimson red  |
| Red fruits dominate the aromas such as               |
|  |
| cranberry, pomegranate, and wild                     |
| raspberry with mineral and earthy savoury            |
| notes coming from the Mourvedre and                  |
| mineral soils.                                       |
| Medium bodies with complexity and                    |
| length across the palate. The tannins and            |
| acidity intertwine nicely against the                |
| lashings of red fruits.                              |
| 10+ years  |
|  |

THE STEADING IS OUR SIGNATURE WINE AND IS VERY MUCH THE HEART AND SOUL OF TORBRECK. A WINE THAT EXEMPLIFIES OUR PHILOSOPHY AND BELIEFS.

On a highland farm in Scotland the collection of barns, stables and outbuildings is known as a Steading. Here in the Barossa Valley the varieties Grenache, Mataro and Shiraz all stand in their own right, however in blending, their strengths create a complex wine of solid, earthy structure. It is sourced from Grenache, Mataro and Shiraz vines that survived the worldwide phylloxera outbreak of the 1880s, and a century later, the vine-pull scheme in the Barossa in the 1980s.

The protection of this old vine resource of the Barossa Valley is central to the Torbreck story and this wine, more than any other, is an indication of what is possible from these historic cultivars.

## 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

The Steading has a fragrancy, purity of fruit, mid-palate concentration and savoury tannin profile that makes it a favourite amongst the Torbreck team. Vibrant aromas of red currant, cherry, pomegranate, violet, star anise and spice all unfold to reveal an impressive array of underlying fruit flavours. Silky, dark red fruits, black olive, savoury earth, liquorice and Asian spices. These complex yet elegant flavours are all neatly interwoven with a perfect balance of acidity and supple, silky tannins. The Steading will continue to develop with time in the cellar, and provide those with patience great enjoyment well into the next decade.