

CUVÉE JUVENILES 2020



T O R B R E C K

BAROSSA VALLEY



“

AS ITS NAME DESCRIBES, CUVÉE JUVENILES IS A WINE BEST DRUNK IN ITS YOUTH, POURED BY THE GLASS AT YOUR FAVOURITE RESTAURANT

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Cuvée Juveniles was created as a 'Cotes Du Rhone' inspired bistro wine from the classic Barossa varieties of Grenache, Mataro (Mourvedre) and Shiraz from mostly unirrigated old vine vineyards. Alongside these three Barossa cornerstones, Torbreck has planted two other traditional Rhone varieties: Counoise and Carignan. These give savoury and spicy notes to the blend, and add a level of complexity, depth and bottle ageing potential. A wine that will enthuse the Francophile yet still win over Barossa fans.

VINTAGE

Strong winds at flowering at the beginning of the growing season reduced berry and bunch count in many vineyards. The difficult seasonal conditions continued up to harvest: a dry winter and spring were followed by very hot and dry December and January. 2020 was a difficult season to manage for both grower and winemaker with yields much lower than anticipated. Older vineyards with deeper roots remained steadfast under these conditions and produced small volumes of deeply concentrated wines from the lower yields. While the yields have been small, the overall quality has created deeply coloured and textured wines that resonate their place of origin.

TASTING

A perennial favourite, Grenache from old vines shows its ability to exhibit lifted florals, red juicy fruit characters such as wild cherry, raspberry and pomegranate. The palate has delicious texture and long acidity balancing a freshness from savoury Mataro and bolder Shiraz components. Serve with an array of cuisines including spicy dishes at or below 16 degrees Celsius.

VARIETY:	44% Grenache, 36% Mataro, 8% Counoise, 6% Carignan, 6% Shiraz
VINEYARDS:	Multiple vineyards ranging up to 150 year old vines
SUB-REGIONS:	Lyndoch, Gomersal, Seppeltsfield, Marananga, Greenock
HARVEST:	6 th March – 3 rd April 2020
MATURATION:	Matured in a combination of stainless steel and large format French oak foudre.
ANALYSIS:	Alc/Vol 14.5% pH 3.51 Acidity 5.51g/L
COLOUR:	Crimson and bright cherry hues
AROMA:	Red cherry and pomegranate aromas balanced by Chinese five spice and meaty notes.
PALATE:	Medium bodied with a lithe and plush mouthfeel.
CELLAR:	Drink now or cellar for up to 8 years
