## HILLSIDE VINEYARD GRENACHE 2020



# TORBRECK

#### BAROSSA VALLEY



VARIETY: 100% Grenache

VINEYARD: Hillside Vineyard Grenache block

planted in 1949

SUB-REGION: Lyndoch

HARVEST: 21st March 2020

MATURATION: 18 months in a 2400L French oak

foudre

ANALYSIS: Alc/Vol 15%

pH 3.45 Acidity 5.59 g/L

COLOUR: Crimson with plum red hue

AROMA: Lifted red fruit aromas such as red

currants, red cherry and white plum. Hints of earth and clove balances the

savoury tones.

PALATE: Medium –bodied, textural with long

acid spine balanced by tight and long

yet refined tannins

CELLAR: 10 to 12 years



GRAPES GROWN AT OUR HISTORIC
HILLSIDE PROPERTY, LOCATED IN THE
SOUTHERLY BAROSSA SUB-REGION OF
LYNDOCH, ARE TYPIFIED BY LIFTED
AROMATICS AND FINE TANNINS,
PROVIDING US EACH YEAR WITH
EXCEPTIONAL FRAGRANCE, RICHNESS
AND TEXTURE

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This exceptional single vineyard Grenache comes from the most southerly owned Torbreck vineyard in the Barossa Valley, The Hillside Vineyard located just north of the township of Lyndoch on the gentle westerly facing high slopes. The soil composition comprises of mostly dark red clay scattered with shale, quartzite and ironstone. These dry grown bush vines are always low yielding and consistently produce outstanding fruit.

### 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**

This unique parcel of Grenache from vines planted in 1949 has all the bright, opulent fruit exhibiting plush red fruits such as red currant, red cherry and white plum, along a seamless tannin profile due to partial whole-bunch fermentation. The rich, luxuriant fruit was further enhanced by barrel maturation in a second fill 2400 litre 'Boutes' French oak foudre barrel, which perfectly balances the expressive fruit profile and the savoury, old world like characters that express complexities appealing to Grenache fans. Serve at 16C and pair with lamb dishes.