

THE KYLOE 2020



TORBRECK

BAROSSA VALLEY



“

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

”

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

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

Dense wild black berries, lavender, black olive, and cured meats characters are all further lifted with a complex array of leather, clove and wild game characters. At the heart of this wine is a soft plump cherry fruit core with a freshness and vivacity giving the wine focus, line and purity. A wine for enjoyment with game meats, lamb or vegetarian eggplant based dishes like Greek moussaka or Provencale ratatouille. 2022-2029

VARIETY:	100% Mataro
SUB-REGIONS:	Marananga, Greenock, Ebenezer
HARVEST:	20th March – 2nd April 2020
MATURATION:	18 months 4500L French oak Foudre
ANALYSIS:	Alc/Vol 14.5% pH 3.51 Acidity 6.20g/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
