

THE PICT 2020



TORBRECK

BAROSSA VALLEY



“ 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. ”

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

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 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.

VARIETY:	100% Mataro
VINEYARDS:	Northern Greenock, Materne 'Quarry Block' Vineyard planted 1927
SUB-REGIONS:	Greenock
HARVEST:	2 nd April 2020
MATURATION:	20 months French barrique (50% new)
ANALYSIS:	Alc/Vol 14.5% pH 3.56 Acidity 6.15/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
