

# THE STEADING BLANC 2020



# T O R B R E C K

BAROSSA VALLEY



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IT COMES AS NO SURPRISE TO FIND THAT NON-TRADITIONAL BAROSSAN VARIETIES SUCH AS ROUSSANNE, MARSANNE AND VIOGNIER, HAVE ADAPTED AS WELL TO THEIR NEW HOME AS THEIR RED COUNTERPARTS HAVE DONE OVER THE LAST CENTURY OR SO

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Inspired by the rich, luscious and mineral scented dry whites of the Rhône Valley, The Steading - Blanc is sourced entirely from the Descendant Vineyard on Roennfeldt Road first planted in 1994 on the Torbreck estate.

The ripe, fleshy, barrel fermented Viognier and Marsanne gives the palate a textural edge whilst the Roussanne contributes it's more flinty and austere personality.

## 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. Semillon and Viognier were the starring whites, with delicate flavours and aromas. While the yields have been small, the overall quality has created deeply coloured and textured wines that resonate their place of origin.

## TASTING

Fragrant aromas of white flowers, summer stone fruits, roasted nuts and buttered citrus are balanced with underlying hints of bees wax, spices such as nutmeg and ginger. Medium bodied with mid palate texture to the opulent fruit, and a lively line of acid along a long, spicy and mineral strewn finish. The Steading - Blanc is an exotic wine that is perfectly matched with crustaceans, lobster bisque or anything from the sea.

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| <b>VARIETY:</b>    | 69% Marsanne<br>21% Roussanne<br>10% Viognier  |
| <b>VINEYARD:</b>   | Descendant Vineyard, planted in 1994   |
| <b>SUB-REGION:</b> | Marananga  |
| <b>HARVEST:</b>    | 25 <sup>th</sup> February – 28 <sup>th</sup> February 2020   |
| <b>MATURATION:</b> | Roussanne racked to tank<br>Marsanne and Viognier underwent a slow, indigenous fermentation and rested on fine lees for 8 months in a combination of seasoned and new French oak barriques |
| <b>ANALYSIS:</b>   | Alc/Vol 13.5%<br>pH 3.34<br>Acidity 6.08g/L  |
| <b>COLOUR:</b>     | Light Straw  |
| <b>AROMA:</b>      | Fragrant white flowers and stone fruits, ginger and spice with citrus undertones.  |
| <b>PALATE:</b>     | Medium bodied, gentle texture on the mid palate, fine driving mineral like acidity.  |
| <b>CELLAR:</b>     | From release to 3 years  |

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