

CUVÉE JUVENILES 2021



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

The 2021 summer growing season was mild, with even and cool daily temperatures throughout. Enhanced by good rains provided during the winter and spring of 2020, our vineyards grew wonderful canopies and developed well-formed grape bunches. As a result of this long flavour development cycle in the vineyard, 2021's signature is wines of high aromatic lift with densely coloured tints and exceptional balance

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 addition of Rhone varieties Counoise and Carignan add a savoury complexity complementing Mataro aromas of beef jerky and Chinese five spice. The palate exhibits a medium-bodied texture from this Rhone blend with long acidity balancing a fruit freshness around a slightly firmer tannin profile than previous vintages. Serve with an array of cuisines including spicy dishes at or below 16 degrees Celsius. Enjoy from release -7 years

VARIETY:	47% Grenache, 32% Mataro, 10% Carignan, 9% Counoise, 2% Shiraz
VINEYARDS:	Multiple vineyards ranging up to 150 year old vines
SUB-REGIONS:	Lyndoch, Gomersal, Seppeltsfield, Marananga, Greenock
HARVEST:	12 th March – 18 th April 2021
MATURATION:	Matured in a combination of stainless steel and large format French oak foudre.
ANALYSIS:	Alc/Vol 14.5% pH 3.57 Acidity 5.36g/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 7 years
