HILLSIDE VINEYARD SHIRAZ AND ROUSSANNE 2021



TORBRECK

BAROSSA VALLEY



VARIETY: 95% Shiraz,5% Roussanne

VINEYARD: Hillside

SUB-REGION: Lyndoch

HARVEST: 3rd March, 2021

MATURATION: 14 months in a seasoned 4500L

French oak foudre barrel to preserve and maintain the fresh aromatics

and fruit vibrancy

ANALYSIS: 15 Alc/Vol %

3.62 pH 5.90 Acidity g/L

COLOUR: Deep purple to black core and bright

hue

AROMA: Blackberry, boysenberry and

macerated plum woven into secondary notes of milk chocolate

and graphite.

PALATE: Luxurious depth balanced by soft

velvet-like tannins and firm acidity wrapped around generous mouth

filling fruit flavours.

CELLAR: 10 to 13 years



THE HILLSIDE VINEYARD IS ONE OF THE PRINCIPAL VINEYARD ESTATES FUNDAMENTAL TO THE TORBRECK COLLECTION OF BAROSSA VALLEY VINEYARDS AND WINES

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Due to our success in co-fermenting Shiraz and Viognier, we thought it would be interesting to co-ferment the skins from Roussanne with Shiraz. We selected a Shiraz vineyard in Lyndoch that gave us the perfect structure and purity of fruit to balance the aromatics of the Roussanne. Once the juice was gently whole bunch pressed from the Roussanne grapes, the skins were added to the Shiraz and co-fermented. The resulting wine is as unique as it is intense; beautifully lifted and balanced and surprisingly distinctive.

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

Lifted aromas offer a core of black fruits and summer berries such as satsuma plum, blackberry, mulberry and boysenberry interwoven with secondary notes of ironstone, graphite, bergamot and milk chocolate. The palate's round and plush mouthfeel surrounds the core of dark fruits and complements soft and silky tannins that are harmonious and textural. A wine that will benefit from medium term cellaring 2022 to 2035. Serve at 16C and pair with American bbq or Chinese roast pork char siu.