KYLOE MATARO 2021



TORBRECK

BAROSSA VALLEY



VARIETY: 100% Mataro

SUB-REGIONS: Gomersal, Ebenezer

HARVEST: 15TH – 17TH April 2021

MATURATION: 18 months 4500L French oak Foudre

ANALYSIS: Alc/Vol 14.5%

pH 3.68 Acidity 5.63g/L

COLOUR: Deep crimson

AROMA: Blackberry, blueberry, black olive,

charcuterie and cloves.

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 7 years



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

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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

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 of wild black berries, lavender, black olive, and charcuterie are further lifted with a complex array of leather, clove and wild game. At the heart of this wine is a soft plump cherry fruit core with a freshness and vivacity giving the wine focus, and purity. Tannins are grippy and long that give precision and length to the aftertaste. A wine for enjoyment with game meats, lamb or vegetarian eggplant based dishes like Greek moussaka or Provencale ratatouille. 2023-2030. Serve at 16C