THE STEADING BLANC
2021


BAROSSA VALLEY

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

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

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

Fragrant aromas of white flowers, summer stone fruits, kaffir lime and guava, balanced with underlying hints of bees wax and spices such as turmeric 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 anything from the sea. Enjoy in the first 5 years. Serve at 12C

