## THE STEADING BLANC 2021



## TORBRECK

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

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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

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

VARIETY: 50% Roussanne

43% Marsanne 7% Viognier

VINEYARD: Descendant Vineyard, planted in 1994

SUB-REGION: Marananga

HARVEST: 17<sup>th</sup> February – 16<sup>th</sup> March 2021 MATURATION: Roussanne racked to tank

> Marsanne and Viognier underwent a slow, indigenous fermentation and rested on fine lees for 8 months in a

> > French oak barriques

ANALYSIS: Alc/Vol 13.5%

pH 3.36

Acidity 5.41g/L

COLOUR: Light Straw

AROMA: Fragrant white flowers and stone

fruits, ginger and spice with citrus

combination of seasoned and new

undertones.

PALATE: Medium bodied, gentle texture on the

mid palate, fine driving mineral like

acidity.

CELLAR: From release to 5 years