

CUVÉE JUVENILES BLANC 2022



T O R B R E C K

BAROSSA VALLEY



“ CUVÉE JUVENILES BLANC PAYS
HOMAGE TO THE FRESH AND
ENERGETIC COTES DU RHÔNE WHITE
BLENDS ENJOYED IN THE WINE BARS
AND BISTROS OF FRANCE ”

An alluring and exotic blend of Roussanne, Marsanne, Clairette, Grenache Blanc and Viognier, these varieties are all perfectly suited to the ancient soils and temperate growing conditions of the Barossa Valley.

When blended, they produce a deliciously vibrant and racy white wine - best shared with a plate of fresh caught seafood at your favourite local bistro or bar.

VINTAGE

The 2022 vintage was characterised by above average winter rains making up for a dry autumn, leading to full canopies and healthy vines for the harvest. A severe hail storm across some parts of the Valley in late October resulted in lower average yields.

The summer was remarkably mild with very few days above 30 degrees. Slow ripening in the cooler conditions made for a gentle and drawn out vintage season, resulting in wines with higher natural acidity, rich colours and fine tannins. The wines from 2022 will reward those patient enough to cellar them away.

TASTING

Immediately appealing aromas of tropical fruits such as guava, kaffir lime and green mango against a more restrained nashi pear note. The exotic fruit profile intermingles with Asian spices such as lemongrass and pickled Japanese ginger. The palate's medium weight demonstrates a lightness and deft touch, with long acidity and acute fruit flavours. The mineral like acidity shines through with a saline and seashell freshness.

Although best in its youth, it will age for up to 5 years. Pair with spicy Asian seafood salads, French pate or duck rillettes. Serve chilled at 8C.

VARIETY:	47% Roussanne, 25% Marsanne, 19% Clairette, 7% Grenache Blanc, 2% Viognier
VINEYARDS:	Multiple vineyards
SUB-REGIONS:	Lyndoch, Marananga, Greenock, Ebenezer
HARVEST:	7 th March – 6 th April 2022
MATURATION:	Matured in a combination of stainless steel and seasoned barriques.
ANALYSIS:	Alc/Vol 13% pH 3.29 Acidity 5.13g/L
COLOUR:	Light straw
AROMA:	Kaffir lime, green mango, lemongrass, guava and pickled Japanese ginger.
PALATE:	Medium bodied with lifted tropical fruits and a seashell acid freshness.
CELLAR:	Drink now or cellar for up to 5 years
