

CUVÉE JUVENILES 2022



TORBRECK

BAROSSA VALLEY



“

AS ITS NAME DESCRIBES, CUVÉE JUVENILES IS A WINE BEST DRUNK IN ITS YOUTH, POURED BY THE GLASS AT YOUR FAVOURITE RESTAURANT

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Cuvée Juveniles was created as a 'Cotes Du Rhone' inspired bistro wine from the classic Barossa varieties of Grenache and Mataro (Mourvedre) from mostly unirrigated old vine vineyards. Alongside these Barossa cornerstones, Torbreck has planted two other traditional Rhone varieties: Counoise and Carignan. These give savoury and spicy notes to the blend, and add a level of complexity, depth and bottle ageing potential. A wine that will enthuse the Francophile yet still win over Barossa fans.

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

A perennial favourite, Grenache from old vines shows its ability to exhibit lifted florals, juicy red fruit characters such as wild red cherry, pomegranate and red currant along with wild Provençal herbs in a bouquet-garni. The addition of Rhone varietals Counoise and Carignan add a savoury and spicy complexity complementing Mataro aromas of beef jerky and Chinese five spice. The palate exhibits a medium-bodied texture with long acidity balancing a fruit freshness around a slightly firmer tannin frame than previous vintages. Serve with an array of cuisines including spicy Asian or Mexican dishes at or below 14 degrees Celsius. Enjoy from release -7 years

VARIETY:	45% Grenache, 36% Mataro, 17% Carignan, 2% Counoise,
VINEYARDS:	Multiple vineyards ranging up to 150 year old vines
SUB-REGIONS:	Lyndoch, Gomersal, Seppeltsfield, Marananga, Greenock
HARVEST:	31 st March – 28 th April 2022
MATURATION:	Matured in a combination of stainless steel and large format French oak foudre.
ANALYSIS:	Alc/Vol 15% pH 3.57 Acidity 5.40g/L
COLOUR:	Crimson and bright cherry hues
AROMA:	Red cherry, pomegranate and floral and spicy aromas balanced by Chinese five spice and meaty notes.
PALATE:	Medium bodied with a lithe and plush mouthfeel with softer elongated tannins.
CELLAR:	Drink now or cellar for up to 7 years
