

# HILLSIDE VINEYARD SHIRAZ AND ROUSSANNE 2022



T O R B R E C K

BAROSSA VALLEY



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THE HILLSIDE VINEYARD IS ONE OF THE PRINCIPAL VINEYARD ESTATES FUNDAMENTAL TO THE TORBRECK COLLECTION OF BAROSSA VALLEY VINEYARDS AND WINES

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Due to our success in co-fermenting Shiraz and Viognier, we thought it would be interesting to co-ferment the skins from Roussanne with Shiraz. We selected a Shiraz vineyard in Lyndoch that gave us the perfect structure and purity of fruit to balance the aromatics of the Roussanne. Once the juice was gently whole bunch pressed from the Roussanne grapes, the skins were added to the Shiraz and co-fermented. The resulting wine is as unique as it is intense; beautifully lifted and balanced and surprisingly distinctive.

## 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

Fragrant, lifted opulence immediately jumps into stride with aromatics of fresh blueberry, crushed mulberry, and vanilla pod. Subtle nuances of cardamom spice intermingled with chewing tobacco and menthol complete the aromatic profile. The palate shows medium weight with textural, soft and velvety tannins flowing over the corridor like acidity that drives the freshness and length. A wine to enjoy in its youth or to cellar for up to 7 years. Enjoy with a spicy curry such as lamb tandoor or beef rendang. Serve at 16c

<b>VARIETY:</b>	95% Shiraz, 5% Roussanne
<b>VINEYARD:</b>	Hillside
<b>SUB-REGION:</b>	Lyndoch
<b>HARVEST:</b>	18th March, 2022
<b>MATURATION:</b>	14 months in a seasoned 4500L French oak foudre barrel to preserve and maintain the fresh aromatics and fruit vibrancy
<b>ANALYSIS:</b>	15 Alc/Vol % 3.60 pH 5.91 Acidity g/L
<b>COLOUR:</b>	Deep purple to black core and bright hue
<b>AROMA:</b>	Blueberry, mulberry and macerated plum woven into secondary notes of spice, menthol and tobacco.
<b>PALATE:</b>	Luxurious depth balanced by soft velvet-like tannins and firm acidity wrapped around generous mouth filling fruit flavours.
<b>CELLAR:</b>	up to 7 years