# WOODCUTTER'S ROSÉ
## 2022

**TORBRECK**

BAROSSA VALLEY

> SELECTED FROM BAROSSA OLD VINE VINEYARDS, THE BONE DRY PALATE LENDS AN INSIGHT INTO THE PERSONALITY AND INTENSITY OF DRY GROWN BAROSSA MATARO; WHERE STRUCTURE, TEXTURE AND PURITY REIGN SUPREME.

Woodcutter's Rosé is unashamedly modelled after the gloriously scented and bone dry rosés of Provence. Adopting this traditional French method, the juice from freshly de-stemmed old vine Mataro is 'bled off' after limited contact with the grape skins, with a small portion aged in well-seasoned French oak Hogsheads.

## 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

Lifted aromatics with attractive floral notes of lilac petals, fresh peach, juniper berries and apricot fruits balanced by a more solid core of savoury charcuterie and dried Provencale herbs. The palate is fresh, very dry and zingy with medium-bodied mouthfeel and cleansing acidity. Enjoy young and fresh with a multitude of varying cuisines from Mediterranean to spicy Asian.

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| VARIETY: | 100% Mataro |
| SUB-REGIONS: | Lyndoch, Vine Vale |
| HARVEST: | 21st March – 2nd April 2022 |
| MATURATION: | 70% stainless steel tank, 3 months 30% seasoned French hogsheads |
| ANALYSIS: | Alc/Vol 14%<br>pH 3.43<br>Acidity 5.43/L |
| COLOUR: | Pale salmon with a bronze rim. |
| AROMA: | Lifted lilac, fresh peach and apricot with dried herbs and savoury charcuterie notes. |
| PALATE: | Fresh, clean with good cleansing acidity and medium body. Enjoy in the summer months at 8-10 degrees Celsius |
| CELLAR: | drink now or to 2 years |