

CUVÉE JUVENILES BLANC 2023



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 2023 growing season brought above-average rainfall in winter and spring and a cooler summer. The majority of the harvest took place in the colder months, and most vineyards were not harvested until April, approximately one month later than usual. Cooler seasons can pose several challenges, but through our dedicated commitment to viticulture practices, such as hand pruning and harvesting with careful soil management, the vintage resulted in low-yielding and resilient fruit. The upside, however, to a cool season is far greater, and producers and wine enthusiasts alike hold these seasons in high regard.

The vintage has resulted in very strong wines from the Eden and Barossa Valleys, with bright colours and freshness from higher natural acidities, auguring them towards greater longevity and detail across the palate.

TASTING

Pale straw green. Immediately appealing aromas of tropical fruits such as guava, green mango against more restrained nashi pear and yellow nectarine note. The exotic fruit profile intermingles with Asian spices such as lemongrass and pickled Japanese ginger and floral chamomile notes. 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:	37% Marsanne, 32% Roussanne, 15% Clairette, 9% Grenache Blanc, 7% Viognier
VINEYARDS:	Multiple vineyards
SUB-REGIONS:	Lyndoch, Marananga, Ebenezer
HARVEST:	17 th March – 4 th April 2023
MATURATION:	Matured in a combination of stainless steel and seasoned barriques.
ANALYSIS:	Alc/Vol 13% pH 3.27 Acidity 5.83g/L
COLOUR:	Pale straw green.
AROMA:	Guava, green mango, lemongrass, yellow nectarine, nashi pear 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