

# THE STEADING BLANC 2023



T O R B R E C K

BAROSSA VALLEY



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<b>VARIETY:</b>	63% Roussanne 28% Marsanne 9% Viognier
<b>VINEYARD:</b>	Descendant Vineyard, planted in 1994
<b>SUB-REGION:</b>	Marananga
<b>HARVEST:</b>	20th March – 19th April 2023
<b>MATURATION:</b>	Roussanne racked to tank Marsanne and Viognier underwent a slow, indigenous fermentation and rested on fine lees for 8 months in a combination of seasoned and new French oak barriques
<b>ANALYSIS:</b>	Alc/Vol 13% pH 3.32 Acidity 5.59g/L
<b>COLOUR:</b>	Light Straw
<b>AROMA:</b>	Fragrant white flowers and stone fruits, ginger and spice with citrus undertones.
<b>PALATE:</b>	Medium bodied, gentle texture on the mid palate, driving mineral like acidity and freshness.
<b>CELLAR:</b>	From release to 8 years

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IT COMES AS NO SURPRISE TO FIND THAT NON-TRADITIONAL BAROSSAN VARIETIES SUCH AS ROUSSANNE, MARSANNE AND VIOGNIER, HAVE ADAPTED AS WELL TO THEIR NEW HOME AS THEIR RED COUNTERPARTS HAVE DONE OVER THE LAST CENTURY OR SO

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Inspired by the rich, luscious and mineral scented dry whites of the Rhône Valley, The Steading - Blanc is sourced entirely from the Descendant Vineyard on Roennfeldt Road first planted in 1994 on the Torbreck estate.

The ripe, fleshy, barrel fermented Viognier and Marsanne gives the palate a textural edge whilst the Roussanne contributes it's more flinty and austere personality.

## 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

## TASTING

Fragrant aromas of white flowers, summer stone fruits, kaffir lime, honey dew melon balanced with underlying hints of bee's wax and spices such as lemongrass, cumquat, orange peel and ginger root. The palate shows wonderful freshness across a medium bodied weight balanced by a line of acidity that enhances the freshness citrus and tropical fruit notes. A wine to enjoy in its youth, yet blossom into a fuller version of itself showing secondary characteristics of brioche and lime chutney. Enjoy with most seafood inspired dishes such as Peruvian ceviche or a Thai seafood salad. Serve at 10C/50F.