

**WOODCUTTER'S
ROSÉ
2023**



T O R B R E C K

BAROSSA VALLEY



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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.

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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 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 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

Pales salmon with rosewater hues. 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.

VARIETY:	100% Mataro
SUB-REGIONS:	Lyndoch, Vine Vale
HARVEST:	23rd March – 3rd April 2023
MATURATION:	70% stainless steel tank, 3 months 30% seasoned French hogsheads
ANALYSIS:	AlcVol 13.5% pH 3.60 Acidity 5.11/L
COLOUR:	Pale salmon with a rosewater 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 6-8 degrees Celsius
CELLAR:	drink now or to 2 years
