COLLECTORS WINE CLUB

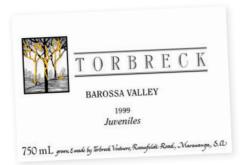
2020 CUVÉE JUVENILES / 2019 THE FACTOR 2020 HARRIS VINEYARD GRENACHE 2017 THE STEADING / 2020 THE STEADING 2021 EDEN VALLEY VIOGNIER

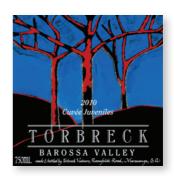


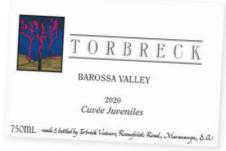
TORBRECK

BAROSSA VALLEY









EVOLUTION OF A TORBRECK FAVOURITE

Cuvée Juveniles was born as a collaboration between Torbreck and the Juveniles Wine Bar & Bistro located in Paris. In keeping with the name of the establishment, the wine was crafted as a bright and youthful drink now blend.

The first vintages of Cuvée Juveniles were an unoaked representation of the Steading, sharing similar proportions of Grenache, Shiraz and Mataro from select old vine vineyards.

Over time, careful vineyard selection allowed fruit with brighter and more fragrant characteristics be directed to the Juveniles blends, where grapes with more intense dark fruits and spice were reserved for the Steading, complementing the Steading's maturation in large old Foudre barrels

In 2017 Torbreck's winemaking and viticulture travelled to the vineyards of the Southern Rhone Valley in France to research the alternative grape varieties for their suitability to the Barossa's climate. This eventually led to the trial planting of a section of lesser known Rhone varieties at our Hillside Estate. These new varieties are traditional blending varieties of classic Rhone Red and White wines, and will complement the more famous Shiraz, Grenache and Marato grown here in the Barossa.

For the 2020 vintage, two of the red varieties, Carignan and Counoise were added to the Juveniles blend. Along with a small amount of old oak maturation, these varieties give new layers of complexity and vibrancy to this much loved Torbreck favourite, and continuing the 20 year evolution of Cuvée Juveniles.

2020 CUVÉE JUVENILES BAROSSA VALLEY GMCCS

As its name describes, Cuvée Juveniles is a wine best drunk in its youth, poured by the glass at your favourite restaurant.

Cuvée Juveniles was created as a 'Cotes Du Rhone' inspired bistro wine from the classic Barossa varieties of Grenache, Mataro (Mourvedre) and Shiraz from mostly unirrigated old vine vineyards. Alongside these three Barossa cornerstones, Torbreck has planted two other traditional Rhone varieties: Counoise and Carignan. These give savoury and spicy notes to the blend, and add a level of complexity, depth and bottle ageing potential. A wine that will enthuse the Francophile yet still win over Barossa fans.



Strong winds at flowering at the beginning of the growing season reduced berry and bunch count in many vineyards. The difficult seasonal conditions continued up to harvest: a dry winter and spring were followed by very hot and dry December and January. 2020 was a difficult season to manage for both grower and winemaker with yields much lower than anticipated. Older vineyards with deeper roots remained steadfast under these conditions and produced small volumes of deeply concentrated wines from the lower yields. While the yields have been small, the overall quality has created deeply coloured and textured wines that resonate their place of origin.

TASTING

A perennial favourite, Grenache from old vines shows its ability to exhibit lifted florals, red juicy fruit characters such as wild cherry, raspberry and pomegranate. The palate has delicious texture and long acidity balancing a freshness from savoury Mataro and bolder Shiraz components. Serve with an array of cuisines including spicy dishes at or below 16 degrees Celsius.



VARIETY:

44% Grenache, 36% Mataro 8% Counoise, 6% Carignan

6% Shiraz.

VINEYARDS:

Multiple vineyards ranging up to 150 year old vines.

SUB REGION:

Lyndoch, Gomersal, Seppeltsfield, Marananga,

Greenock.

HARVEST:

6th March - 3rd April 2020.

MATURATION: Matured in a combination of stainless steel and large format

French oak foudre.

ANALYSIS: Alc/Vol 14.5%

> pH 3.51 Acidity 5.51g/L.

COLOUR: Crimson and bright cherry hues. AROMA: Red cherry and pomegranate

> aromas balanced by Chinese five spice and meaty notes.

PALATE: Medium bodied with a lithe

and plush mouthfeel.

CELLAR: Drink now or cellar for up

to 8 years.

2019 FACTORBAROSSA VALLEY SHIRAZ

The Factor pays homage to the Barossa's unique point of difference – great old shiraz vineyards and the growers who painstakingly tend and nurture them each year.

Many of these vineyards were planted in the 19th century and because of South Australia's far-sighted quarantine policy, were not affected by the phylloxera outbreak that ravaged the vineyards of the world in the 1880s. They survive on their own roots more than a century later as clonal time capsules. The reputation of the Barossa as the pre-eminent red wine growing region of Australia rests firmly on wines such as this.

VINTAGE

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed.

TASTING

The Factor is predominantly from the Gomersal and Marananga sub-regions of the Barossa. Very expressive with lifted black fruits such as satsuma plum, blackberry, compote, vanilla bean dark cocoa and maraschino liqueur. Complex, luxuriously dense and alluring.

The wine's voluptuous texture envelops the mouth with soft yet dense tannins and mouth filling viscosity. The flavours linger and the cleansing acidity polishes the palates gorgeous length and depth. Oak maturation is harmonious and well integrated adding to complexity on release. Enjoy from 2024-2040. Best decanted and paired with rich winter dishes from most cuisines. Serve at 16°C.



VARIETY: 100% Shiraz.

SUB REGIONS: Gomersal, Krondorf, Marananga, Ebenezer

6th – 19th March 2019.

HARVEST: 6th – 19th March 2019.

MATURATION: 24 months in a combination

of new (40%), second fill and seasoned French oak

barriques.

ANALYSIS: Alc/Vol 15%

pH 3.54 Acidity 5.79g/L.

COLOUR: Deep Purple, almost black.

AROMA: Intense black fruits such as

satsuma plum, blackberry and boysenberry. Dark cocoa, vanilla bean and maraschino liqueur.

PALATE: Plush, soft and textural with

a deep core of fruits supported by gentle yet concentrated tannins and long refined acidity.

CELLAR: 20 + years - serve at 16°C.

2020 HARRIS VINEYARDBAROSSA GRENACHE

This single site Grenache comes from the Harris Vineyard located in Marananga on the western ridge of the Barossa Valley. Grown as bush vines in iron stone rich brown loam and clay soils the resulting wine is highly expressive with fragrant aromatics, tension and balance.

A bush vine is a grapevine without a trellis and is pruned to form a "goblet" shape, to separate the bunches of fruit. Low to the ground these vines benefit from the warmth of the earth to create an ideal ripening condition. Grenache is best suited to this bush vine growing technique because of the upright orientation of its shoots.

VINTAGE

Strong winds at flowering at the beginning of the growing season reduced berry and bunch count in many vineyards. The difficult seasonal conditions continued up to harvest - a dry winter and spring were followed by very hot and dry December and January. 2020 was a difficult season to manage for both grower and winemaker with yields much lower than anticipated. Older vineyards with deeper roots remained steadfast under these conditions and produced small volumes of deeply concentrated wines from the lower yields. While the yields have been small, the overall quality has created deeply coloured and textured wines that resonate their place of origin.

TASTING

Lifted and perfumed with profound dark berry fruits reminiscent of Marananga Grenache from ironstone soils and deep clays. Overt fruits rise from the glass such as satsuma plum, mulberry and dried red currants balanced by savoury accents of sarsaparilla star anise and licorice. The palate is plush yet firm with tight long tannins from low yielding old vine Grenache. Match with game meats or rich vegetarian dishes such as eggplant parmigiana and cellar for up to 15 years.



VARIETY: 100% Grenache

VINEYARD: Harris
SUB REGIONS: Marananga

HARVEST: 20th March 2020

MATURATION: 18 months in 2400 litre

French oak foudre.

ANALYSIS: Alc/Vol 15%

pH 3.46 Acidity 5.39g/L

COLOUR: Bright crimson with

aubergine hues.

AROMA: Lifted aromatics of red and

black fruits, mulberry, plum and a hint of licorice

PALATE: Full bodied, firm palate with

plump fruit weight leading to a core of tight and long old vine Grenache tannins.

CELLAR: Up to 15 years.

2017 THE STEADINGBAROSSA VALLEY GSM

WINE CLUB EXCLUSIVE

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VINTAGE

After a cold and rainy winter in 2016, the Barossa had one of its wettest springs on record, replenishing sub-soil moisture and setting the vineyards up for a healthy summer. Mild conditions during veraison and light rains in January and February 2017, were followed by an extended warm, dry Indian summer, creating perfect ripening conditions through to April 2017. An outstanding vintage producing bright, aromatic whites and intense, well-structured reds.

TASTING

The Steading has a fragrancy, purity of fruit, mid-palate concentration and savoury tannin profile that makes it an exemplary wine. Vibrant aromas of violet, star anise and spice all unfold to reveal an impressive array of underlying fruit flavours.

Silky, succulent dark fruits, black olive, savoury earth, liquorice and Asian spice. These complex yet elegant flavours are all neatly interwoven with a perfect balance of acidity and supple, silky tannins.

The Steading will continue to develop with time in the cellar, and provide those with patience great enjoyment well into the next decade.



VINTAGE

Strong winds at flowering at the beginning of the growing season reduced berry and bunch count in many vineyards. The difficult seasonal conditions continued up to harvest: a dry winter and spring were followed by very hot and dry December and January. 2020 was a difficult season to manage for both grower and winemaker with yields much lower than anticipated. Older vineyards with deeper roots remained steadfast under these conditions and produced small volumes of deeply concentrated wines from the lower yields. While the yields have been small, the overall quality has created deeply coloured and textured wines that resonate their place of origin.

2020 THE STEADING

TASTING

Lifted aromas of dried red currant, pomegranate and mulberry. The spice aromas entice, such as clove, star anise, dried cinnamon bark, and then earthy notes intertwine. The palate is medium to full-bodied with a dense core of plush red and blue-berried fruits whilst leaning towards the savoury side. Firm tannins envelope the mouth to salivate the drinkers' palate. The 2020 Steading is indicative of the harvest from low yielding old bush vines that produced high quality wines. Pair with game meats poultry or Chinese roast pork. Enjoy at its best from 5-20 years Torbreck range.

The Steading is very much the heart and soul of Torbreck, the wine that exemplifies our philosophy and beliefs.

2021 VIOGNIER EDEN VALLEY

The historic appellation of Condrieu may be no larger than a postage stamp, but various cuvées from André Perret, Georges Vernay and Marcel Guigal are some of the greatest white wines in the world

We have strived to make a wine with similar distinction and purity to those of this famous Appellation, and when exceptional vintages prevail we produce a Viognier that displays a distinctive varietal character.

VINTAGE

The 2021 summer growing season was mild, with even and cool daily temperatures throughout. Enhanced by good rains provided during the winter and spring of 2020, our vineyards grew wonderful canopies and developed well-formed grape bunches. As a result of this long flavour development cycle in the vineyard, 2021's signature is wines of high aromatic lift with densely coloured tints and exceptional balance.

TASTING

The aromas immediately lift from the glass filled with ginger, cinnamon, honeysuckle, apricot and exotic tropical fruits. There is a hint of vanilla bean pod and gentle spice emanating from partial oak maturation in new and seasoned French barrique that is seamlessly integrated.



VARIETY: 100% Viognier.

SUB REGIONS: Eden Valley.

HARVEST: 15th March 2021.

MATURATION: 10 months new and seasoned

French barrique.

ANALYSIS: Alc/Vol 14%

pH 3.31 Acidity 6.00g/L.

COLOUR: Pale straw.

AROMA: Ginger, apricot, guava and

green mango with cinnamon

and spice.

PALATE: Medium bodied with lifted

aromas and texture balanced

by cleansing acidity.

CELLAR: Now - 2025.



Cellar Door open 7 days, 10am – 5pm

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