

COLLECTORS WINE CLUB

2021 DESCENDANT

2022 THE STEADING / 2017 THE STEADING

2023 MARSANNE / 2022 WOODCUTTER'S SHIRAZ

2021 KYLOE MATARO



T O R B R E C K

BAROSSA VALLEY





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Cheers

Leonie Williams

Club & Corporate Sales Manager

2021 DESCENDANT

BAROSSA VALLEY SHIRAZ VIOGNIER

This single vineyard, located next to our winery block on Roennfeldt Road, was planted in 1994 with cuttings taken from our RunRig grower vineyards – some of the oldest genetic vine material in Australia.

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Shiraz is crushed straight on top of Viognier, which has been lightly pressed for RunRig, and the blend of fruit is then co-fermented. Maturation over 20 months is in barrels that have previously been used for RunRig.

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

Wonderfully lifted aromatics, perfumed fresh black and red fruits complemented by spice and florals wafting from the glass. Blackcurrants, mulberry, cassis, and satsuma plum intertwine with pot-pourri, dried apricots, cloves and star anise. The palate shows the integration of dark Barossa fruits and second use RunRig French oak barriques balanced by trademark viscosity. A firm mouthfeel of fine grained tannins balanced by dense yet creamy like texture extolling the vineyard pedigree. Pair with forest game, mushrooms or truffles. Serve at 16°C. Ready from 2024- 2040. Store in a cool cellar or wine fridge.



VARIETY:	94% Shiraz, 6% Viognier Co-fermented.
VINEYARD:	Descendant vineyard, planted in 1994 with cuttings from the RunRig vineyards.
SUB REGIONS:	Marananga.
HARVEST:	24th March 2021.
MATURATION:	20 months in second fill French oak barriques, previously used for RunRig.
ANALYSIS:	Alc/Vol 15% pH 3.64 Acidity 5.87 g/L
COLOUR:	Dark blood red/garnet.
AROMA:	Lifted floral, and perfumed notes intermingle with aromas of red and black fruits such as plum, blackberry and mulberry.
PALATE:	Charming mouthfeel and harmonious balance strike you immediately. The flavours linger with soft yet firmer structure. Plush, voluptuous and alluring with pronounced length and cleansing acidity. Immediately enjoyable but better with cellaring.
CELLAR:	5-15 years and serve at 16°C

2022 THE STEADING

BAROSSA VALLEY GSM

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. 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

Deep crimson to dark plum core. Intensely lifted red and blue fruits dominate the aromas of mulberry, red plum, redcurrant and red cherry. Spices like sandalwood, cinnamon bark, and star anise also add complexity. The palate is more robust than past vintages with denser plusher red fruits and a silky mouthfeel and added weight that glides across the tongue.

An excellent vintage to enjoy in its youth or cellar confidently for up to 10 years. Enjoy with lamb in any cuisine or an eggplant curry. Serve at 16°C

2017 THE STEADING

BAROSSA VALLEY GSM

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.

On a highland farm in Scotland the collection of barns, stables and outbuildings is known as a Steading. Here in the Barossa Valley the varieties Grenache, Mataro and Shiraz all stand in their own right, however in blending, their strengths create a complex wine of solid, earthy structure. It is sourced from Grenache, Mataro and Shiraz vines that survived the worldwide phylloxera outbreak of the 1880s, and a century later, the vine-pull scheme in the Barossa in the 1980s.

The protection of this old vine resource of the Barossa Valley is central to the Torbreck story and this wine, more than any other, is an indication of what is possible from these historic cultivars.

2023 MARSANNE

BAROSSA VALLEY

Marsanne was one of the first varieties planted to our Descendant vineyard in 1994 and the distinctive varietal aromas of this premium fruit have been subtly enhanced with barrel fermentation, creating a textured, elegant wine style.

Marsanne is a key component of the Northern Rhone's Hermitage Blanc and it's always been our intention to showcase this varietal with a single vineyard expression.

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

The lifted bouquet lifts from the glass filled with aromas of nashi pear, grapefruit, and some green apple like notes. There is a hint of cinnamon like spice from partial oak maturation that is seamlessly integrated.

The palate feels very light and lifted on first taste and the after finish is long with cleansing acidity. The wine will mature slowly over the next 7 years developing toasted lemon butter complexities adding an extra nuance of pleasure.



2022 WOODCUTTER'S SHIRAZ

BAROSSA VALLEY

You'd imagine a high country Scottish Woodcutter might like a fortifying red at the end of the day – something rich, warming, full bodied...and affordable.

This wine reflects the up and coming Shiraz vineyards of the Barossa, rather than the battle hardened old vines that make up the core of our other cuvee's. But like all Torbreck wines, Woodcutter's - Shiraz receives the very best viticultural and winemaking treatment. Although this wine is constantly praised for its succulence and richness, there is also a complexity and texture which is rarely found at this price.

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

Full of freshness and bright youthful fruits, the 2018 Lifted blue and black fruits of blueberry conserve, mulberry, wild blackberry and black plum. There is a forest note that exhibits characters such as sandalwood, rosemary and wild thyme.

Soft caressing tannins and voluptuous mouthfeel from plump Shiraz berries gives this wine a posture that belies its pedigree. The poise and piquancy of the fruit sitting on top of the structured mouthfeel provides confidence to cellar for 5-10 years. Serve at 16C and match with most cuisines.



VARIETY:	100% Shiraz.
SUB REGIONS:	Marananga, Greenock, Seppeltsfield, Gomersal, Moppa, Lyndoch, Ebenezer.
HARVEST:	15th March – 5th May 2022
MATURATION:	12 months in well-seasoned French oak hogsheads and Foudre.
ANALYSIS:	Alc/Vol 15% pH 3.53 Acidity 5.88g/L
COLOUR:	Deep crimson hues
AROMA:	Dark plum, blackberries, cassis, dark cherry, and sandalwood..
PALATE:	Medium to full bodied, soft tannins and textural mouthfeel.
CELLAR:	Drink now or cellar for up to 10 years.

2021 KYLOE MATARO

BAROSSA VALLEY

All Torbreck wines rely on great terroir and great viticulture, but the third and equally significant quality factor is the time when the fruit leaves the vineyard – the picking date.

This is particularly true for Mataro, where patience is required to ensure physiological and flavour ripeness is achieved, regardless of the sugar levels in the fruit.

This restraint is rewarded with dense, wild and completely rounded wines made from fruit that has reached the optimum stage of flavour development. The climate in the Barossa Valley is perfectly suited to achieving this level of ripeness and is a place where we truly believe some of the best Mataro wines in the world can be made.

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

Lifted aromas of wild black berries, lavender, black olive, and charcuterie are further lifted with a complex array of leather, clove and wild game.

At the heart of this wine is a soft plump cherry fruit core with a freshness and vivacity giving the wine focus, and purity. Tannins are grippy and long that give precision and length to the aftertaste. A wine for enjoyment with game meats, lamb or vegetarian eggplant based dishes like Greek moussaka or Provencale ratatouille. 2023-2030. Serve at 16°C



VARIETY:	100% Mataro
VINEYARD:	Gomersal, Ebenezer.
HARVEST:	15th – 17th April 2021.
MATURATION:	18 months 4500L French oak Foudre.
ANALYSIS:	Alc/Vol 14.5% pH 3.68 Acidity 5.63 g/L
COLOUR:	Deep crimson.
AROMA:	Blackberry, blueberry, black olive, charcuterie and cloves.
PALATE:	Firm, fleshy and round with long acids and textural mouthfeel balanced by plush tannins and excellent palate length.
CELLAR:	Drink now or cellar for up to 7 years



T O R B R E C K

BAROSSA VALLEY

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