

COLLECTORS WINE CLUB

2020 THE STRUIE / 2020 THE SPORRAN
2021 WOODCUTTER'S SHIRAZ
2020 THE GASK / 2020 THE STEADING



T O R B R E C K

BAROSSA VALLEY





SPRING IN THE VINEYARD

Spring in the vineyard is a very exciting, nervous and busy time for vignerons and marks the start of the new growing season. We will soon have finished winter pruning and the vineyard focus turns to managing the canopy and vineyard floor.

As the vines break dormancy the vineyard team will look to cut down the mid row s cover crop by mowing, and will also look to control any weed growth under vine. This is done to prevent competition with the vines for precious soil moisture and also to decrease the risk from frost forming near the emerging vine shoots. From September, preventative canopy spraying will commence and we will start our shoot thinning program as the canopy develops.

Spring is also the time of year we undertake vine planting to make the most of the wet soils.

So far 2022 has seen some handy rainfall and so the soils have good moisture going into spring, which hasn't happened often this century. Although we have had good winter rainfall which will help the vines bud burst, we still need some good spring rainfall to set up the vines for the summer to come. After a number of dry years and little run off, our growers in the Eden Valley are desperate to see a wet spring and some much needed runoff to fill their dams. These dams are particularly important for the Eden Valley growers as they do not have access to other water sources for irrigation and many dams have been dry for a number of years.

Spring is also a very nervous time for growers as the young shoots are prone to damage and in recent years we have seen damage from both frost and hail so, we are all hoping that mother nature is kind to us this year.

Nigel Blieschke Viticulturist

2020 THE STRUIE

BAROSSA VALLEY / EDEN VALLEY SHIRAZ

The name Struie originates from a mountain in the rugged highlands of north-east Scotland, which overlooks Torbreck forest near Inverness. The view from the Struie down across the Dornoch Firth is as inspiring as that of the Valley floor from the Barossa Ranges.

While the Eden Valley region is most associated with the white wine variety, Riesling, it also produces elegant, tautly structured Shiraz which is highly prized by winemakers. This Torbreck Shiraz cuvée is a skilful blend of fruit from a single vineyard Eden Valley Shiraz and old vine Shiraz from the Barossa Valley's Western Ranges – a marriage of elegance and intensity.

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

Very firm and young with overt lifted black and blue fruits such as blackberry, blueberry compote and milk chocolate, with graphite and mineral like complexity from granite and schist soils in the Eden Valley. The full bodied and silken textured mouthfeel exhibits plushness of fruit along with mouth coating ripe Shiraz tannins that are full yet soft. The oak is barely noticeable and will give way after a year or two in bottle to its density and freshness of fruit. Serve with steak frites, Texas bbq ribs, or char sui pork.

Enjoy from release, but better from 2024-2035



VARIETY:	100% Shiraz.
VARIETY:	Barossa Valley and Eden Valley, average age of vines, 50 years.
SUB REGIONS:	80% Barossa Valley 20% Eden Valley
HARVEST:	3rd March – 2nd April 2020
MATURATION:	20 months in new (20%) and seasoned French oak.
ANALYSIS:	Alc/Vol 15% pH 3.56 Acidity 5.84g/L
COLOUR:	Deep crimson hue with an almost black core.
AROMA:	Lifted aromatics of blackberry, blue berry, milk chocolate, mineral and graphite.
PALATE:	Plush, dense and textural with a long finish. The tannins are soft yet concentrated and they will hold the powerful structure and fruit weight together for many years.
CELLAR:	Up to 20 years and serve at 16°C.

2020 THE SPORRAN

BAROSSA VALLEY SHIRAZ

WINE CLUB EXCLUSIVE

The Sporran is a bold expression of Barossa shiraz, rich and highly concentrated, with a supple and silky tannin profile; a wine that will age gracefully well into the future.

In days past, the Highland Celts of Scotland would keep a host of personal items – knives, flints, wicks etc – in their sporrans: the small leather pouch that hangs around the waist on the outside of the kilt. Today, in the frosty winter mornings of the Barossa when pruning and vineyard maintenance is the order of the day, we have often remarked how useful a sporran would be to house a pair of secateurs, or just to ensure that hands and fingers remain warm and nimble!

VINTAGE

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TASTING

Dark red in colour. This wine has a complex nose of dark fruits, blueberry, herbs, spice & pepper. The palate is diverse and fine with dark plum & black fruits all to the fore in this rich & succulent wine that will age well into the future.



VARIETY:	Shiraz.
SUB REGIONS:	Lyndoch.
HARVEST:	17th March – 23rd March 2020.
MATURATION:	20 months maturation on fine yeast lees in large 4500L French oak foudre vats. Natural malolactic conversion occurred during time in barrel.
ANALYSIS:	Alc/Vol 15% pH 3.56 Acidity 6.21g/L
COLOUR:	Deep crimson
AROMA:	Plum, blackberries, dark chocolate and spice.
PALATE:	Medium to full bodied with plush, silky tannins and persistent mouthfeel and depth.
CELLAR:	5+ years

2021 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 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 red, black and blue fruits of red cherry, raspberry coulis, blueberry conserve and wild blackberry and blackcurrant. There is a spicy edge showing cardamom, star anise and Chinese five spice.

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 16°C and match with most cuisines.



VARIETY:	100% Shiraz.
SUB REGIONS:	Marananga, Greenock, Seppeltsfield, Gomersal, Moppa, Lyndoch, Ebenezer.
HARVEST:	25th February – 18th April 2021.
MATURATION:	12 months in well-seasoned French oak hogsheads and Foudre.
ANALYSIS:	Alc/Vol 15% pH 3.60 Acidity 5.76 g/L
COLOUR:	Crimson with red plum hues.
AROMA:	Dark plum, blackberries, cassis, dark cherry, spice and star anise.
PALATE:	Medium to full bodied, soft tannins and textural mouthfeel.
CELLAR:	Drink now or cellar for up to 10 years.

2020 THE GASK

EDEN VALLEY SHIRAZ

The Gask is sourced from a elevated Eden Valley sites of Old Vine Shiraz and takes its name from the Gask Ridge, a series of Roman fortifications close to the Highland Line near the Torbreck forest.

The elevated sites in Eden Valley yield small, intense berries that possess great intensity of flavour without sacrificing balance and poise. Heroic in style, it still retains the cooler edge and tighter structure that make the great wines from Eden Valley famous.

The name Gask references to the stone burial grounds on the hills above the Torbreck forest - rocky outcrops that are scattered throughout Scotland - eerily similar to the landscape of the Eden Valley.

VINTAGE

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TASTING

Medium bodied possessing aromas of blue fruits such as mulberry and blue berries, with underlying menthol and wild saltbush. In the background, there is spice and subtle eucalypt notes. The generous palate displays notes of freshly crushed blackberry and graphite, giving way to a tightly wound tannin profile. Aged in seasoned French oak barriques this is a wine to appreciate now but will also benefit from 10-15 years in the cellar.



VARIETY:	100% Shiraz.
VINEYARDS:	Blend of superior Eden Valley vineyards
SUB REGIONS:	Eden Valley
HARVEST:	26th March – 27th March 2020.
MATURATION:	18 months in second fill French oak barriques, completing a slow malolactic fermentation in barrel.
ANALYSIS:	Alc/Vol 15% pH 3.63 Acidity 5.91 g/L
COLOUR:	Deep crimson.
AROMA:	Blue and red fruits are immediate such as wild blueberry and plum balance by mineral strewn notes of graphite and wet earth.
PALATE:	Firm, taught, medium bodied with a long finish balanced by tannins, acid and plush mid palate.
CELLAR:	10 to 15 years.

2020 THE STEADING

BAROSSA VALLEY GSM

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.

VINTAGE

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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.



VARIETY:	65% Grenache, 20% Shiraz 15% Mataro
VINEYARDS:	Multiple vineyards ranging from 40 to 150 year old vines
SUB REGIONS:	Gomersal, Lyndoch, Greenock, Moppa, Marananga, Seppeltsfield, Ebenezer.
HARVEST:	14th March – 3rd April 2020.
MATURATION:	20 months maturation on fine yeast lees in large 4500L French oak foudre vats. Natural malolactic conversion occurred during time in barrel.
ANALYSIS:	Alc/Vol 15% pH 3.54 Acidity 5.56 g/L
COLOUR:	Deep crimson with a garnet rim.
AROMA:	Red and blue fruits dominate the aromas such as cranberry, pomegranate, and mulberry with spice and earthy, savoury notes coming from Grenache and Mourvedre planted on mineral laden soils.
PALATE:	Medium to full bodied with complexity and length across the palate. The firm tannins and driving acidity intertwine nicely against the lashings of red and blue fruits.
CELLAR:	Up to 20 years.



T O R B R E C K

BAROSSA VALLEY

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