



T O R B R E C K

BAROSSA VALLEY

2013 The Steading

'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.'

The 2013 Steading has a vibrant, purity of fruit, mid palate concentration and tannin profile making it an exemplary wine. Barossa cultivars of old vine Grenache, Shiraz & Mataro.

Vibrant aromas of dark cherry, blackberry, and star anise all unfold to reveal an impressive array of underlying fruit flavours.

Dense, succulent dark fruits with layers of licorice, plum, black olive, earth, white pepper and Asian spice. These complex yet elegant flavours are all neatly interwoven with a perfect balance of acidity and supple, silky tannins.

The 2013 Steading will continue to develop with time in the cellar & shall provide those with patience, great enjoyment for many years to come.

VARIETALS: Grenache (66%), Shiraz (13%) & Mataro (21%)

REGIONS: Gomersal, Lyndoch, Greenock, Marananga, Moppa, Seppeltsfield & Ebenezer

HARVEST: April 2013

pH: 3.43

ACID: 5.72

ALCOHOL: 15.5%

VINIFICATION:

Each of the individual blocks (many were picked in different stages to ensure perfectly ripened fruit) were de-stemmed separately into both wooden & concrete open top fermenters where the juice was gently pumped over the skins twice a day for 6-7 days. After basket pressing the wine was racked from tank into older French Hogsheads where natural malo-lactic conversion occurred. Following 24 months maturation on fine yeast lees the wine was assembled and bottled in June 2015 without the use of fining or filtration.