



GRAPE-TO-GLASS

wines worth sharing

Torbreck 'Old Vines' Barossa Valley G.S.M. 2017

Grape Varietals: 62% Grenache, 26% Shiraz & 12% Mourvèdre

Growing Region: Barossa Valley - Australia

Head Winemaker: Ian Hongell



I have had the pleasure to visit Torbreck more than once - but I am definitely overdue a visit (*as we all are*), as I was kindly reminded by the team just recently. If you have ever had the opportunity to visit the Barossa Valley and get up close with these low cropping ancient bush vines, which this wine is a celebration of those unique nuances. You will understand the level of engagement your taste-buds are about to appreciate. Plus this cuvée is a cap-tilt to the origins of these grapes in the Rhône Valley, being a blend of 3 classic varietals, like 3 complementary instruments - creating something greater than on their own.

To say that the start of the growing season was a challenge would be an understatement, but we are talking about the Barossa Valley and things did turn around well, creating perfect ripening conditions before harvest, which started in late March carrying through until the end of April.

This Torbreck 'Old Vines' Grenache, Shiraz, Mourvèdre cuvée is crafted from hand-picked grapes from very old vines; some more than 100 years old. The three varietals were sourced from Marananga, Gomersal and Ebenezer vineyards part of the rich heritage found across the valley. As the individual vineyard parcels came into the winery the fruit was fermented in a combination of open top cement and wooden vats along with stainless steel tanks. The grapes were then gently basket-pressed with the free-run juice fermented and then aged in well-seasoned French oak hogsheads. Where it matured and developed for up to 24 months. After racking and tasting each parcel, the final blend was bottled like previous vintages without being fined or filtered.

As you pour this wine, a deep garnet colour will fill your glass with a crimson hue. This wine has a vibrant aroma, delivering intense wild fruits, ripe plums, dark cherries, black olives, cassis, dried herbs and infused spices.

The engaging and ever so approachable generous palate has well defined layers of dark fruits, seamlessly weaving clove and liquorice with balanced vanilla oak. There is no doubt this is a naturally gifted wine, with layers of lush dark fruit characters that evolve in the glass with savoury-earthy notes, with a hint of mocha all nicely balanced wrapped in fine tannins and becoming more enjoyable with each new swirl in the glass on a pleasingly lengthy finish. *Treat yourself - this wine is definitely worth sharing.*

This 2017 Torbreck 'Old Vines' G.S.M. has 15% Alc./vol. With mild decanting, drinking well this season, serve in a generous shaped wine glass at 16-18°C.

Cellaring Potential:

With mild decanting, drinking well this season; plus will age for another 4-5 years.

Food Pairing Suggestions:

Perfect wine pairing with roast lamb w/ red wine jus, slow cooked game meats w/ earthy vegetables, rich pasta dishes and baked vegetarian cuisine, plus aged hard cheeses - *enjoy.*

A naturally gifted 'Old Vines' Barossa cuvée that is worth sharing.

