

# TORBRECK WINES

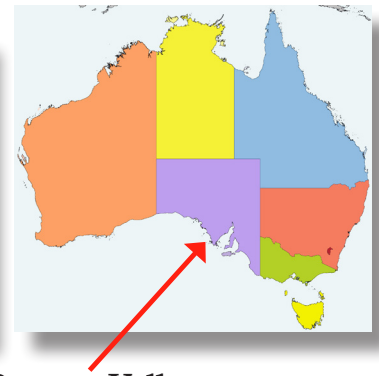
**REGION** - Barossa Valley, Marananga, Australia

**APPELLATION** - Barossa Valley; Eden Valley

**WINEMAKER** - Craig Isbel

**FARMING** - Sustainable; Organic; Biodynamic

**WEBSITE** - [www.torbreck.com](http://www.torbreck.com)



Barossa Valley

## HISTORY

Torbreck Vintners was founded by David Powell in 1994 when he began to discover and clean up a few sections of dry-grown old vines in The Barossa Valley. It was named after a forest in Scotland where he worked as a lumberjack in his earlier years. He managed to raise enough money to share-farm a few vineyards, a practice which involves paying the owner a percentage of the market rate for his grapes in return for totally managing the vineyard. This share-farming principle, along with company-owned vineyards acquired over the life of the business, has enabled Torbreck to use fruit from the very best vineyards in the Barossa Valley. Thanks to its freedom from Phylloxera, the valley is home to some of the most precious old vines in the world.

***"Torbreck Vintners was created with the aim of building one of the finest wine estates in the world."***

- Torbreck Mission

## VITICULTURE

The Torbreck endeavor is based around the classic Barossa Valley varieties of Shiraz, Grenache and Mataro, and a love for the wines of France's Rhône Valley. Fruit is selected from 80 diverse soil types throughout the Barossa in order to express the unique characteristics of each subregion.

Today, nearly half of the Barossa's plantings are Shiraz with many ancient and old vines, some dating to the mid 1800s, the oldest Shiraz vines in the world. The long, dry growing season, coupled with large diurnal shifts and low-yielding old vines, guarantee an intensity and complexity rarely rivaled.

***"Torbreck is one of the gold-standard names of Australia's most famous wine region, Barossa Valley."***

- Jancis Robinson

## VINIFICATION

Torbreck's long term vision of 100% estate produced and bottled wine reached completion in 2008 when a new winery and administration facility was opened on land acquired from a next door neighbor. This facility enables grapes to be handpicked, vinified into wine using the best available equipment, matured in temperature controlled cellars and then bottled 'on the estate' using a state of the art bottling line.



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## **Torbreck 'Woodcutter's' Semillon**

100% Semillon from both vineyards (split into 7 separate parcels) is handpicked and gently whole-cluster pressed to individual vats where they are left to settle. After 24 hours, the younger blocks are racked to tank while the older more robust parcels are transferred to seasoned French barrels where they undergo a long, cool fermentation.

## **Torbreck 'Woodcutter's' RVM**

60% Roussanne; 29% Viognier; 11% Marsanne are handpicked and gently pressed to individual vats where they are naturally settled. After 24 hours the Roussanne is racked to tank, while the Marsanne and Viognier are transferred to seasoned French barrels. Each parcel endures a slow, cool fermentation and rests on fine lees for 7 months prior to 'assemblage'.

## **Torbreck 'Woodcutter's' Shiraz**

100% Shiraz is sourced from hand-harvested and hand-sorted plots throughout the Northwestern Barossa Valley. Fruit is fermented in cement, wooden and stainless steel vats for 6-7 days and then basket pressed to well-seasoned hogsheads and French oak foudres for 12 months. It is bottled without the use of either fining or filtration.

## **Torbreck 'The Struie' Shiraz**

100% Shiraz is sourced from several elevated sites throughout the Barossa Valley (80%) and Eden Valley (20%). It reflects the cooler side of the region and showcases the subtle nuances that are gained from hillside viticulture. The wine spends 18 months in seasoned French oak.

## **Torbreck 'The Factor' Shiraz**

The manager on a highland estate is referred to as 'The Factor'. The 100% Shiraz is an homage to the great old vines of the Barossa Valley and the growers who painstakingly tend and nurture them each year. Small parcels of fruit from old, dry-farmed vines are selected for their individual qualities and matured separately in a combination of seasoned, 2-year-old and new (40%) French oak.

## **Torbreck 'The Descendant' Shiraz**

92% Shiraz; 8% Viognier from a vineyard that is planted with cuttings from one of the old RunRig vineyards. The Shiraz is crushed on top of the Viognier from the same vineyard, which has been lightly pressed for blending with the RunRig. The blend of fruit is then co-fermented and later matured for 18 months in 2-year-old French barrels that have previously been used for RunRig.

## **Torbreck 'Run Rig' Shiraz**

98% Shiraz; 2% Viognier from 6 parcels that are gently de-stemmed into both wooden and concrete open top fermenters for spending 6-7 days on skins. After basket pressing, the wine is run directly into both new (50%), 2-year and 3-year-old French barrels to complete malo. The wine is then racked after 6 months and left on fine lees throughout maturation to enhance texture. After 30 months, the Shiraz components are blended into tank and a bench trial is conducted to determine the final percentage of Viognier. The Highland clans used a "RunRig" system to distribute land among their clansmen in a series of widely dispersed holdings.

## **Torbreck Cuvee Juveniles**

59% Grenache; 22% Shiraz; 19% Mataro ferment in single vineyard batches, are assembled in tank and complete natural malolactic fermentation before being bottled without filtration or fining.

## **Torbreck 'The Steading' Rhone Blend**

66% Grenache; 13% Shiraz; 21% Mataro are picked in different stages to ensure ripeness. They are de-stemmed separately into both wooden and concrete open-top fermenters where the juice is gently pumped over the skins twice a day for 6-7 days. After basket pressing, the wine is racked from tank into older French Hogsheads for natural malo. Following 24 months maturation on fine yeast lees, the wine is assembled and bottled without the use of fining or filtration.

## **Torbreck 'The Pict' Mataro**

100% Mataro goes into a single cement vat where it spends 8 days before being 'gravity-drained' and basket pressed. The juice is then racked into new French barrels where it completes slow malo and ages for 2 years. The best barrels are later assembled, and the wine is bottled without filtration or fining.

## **Torbreck 'The Bothie' Muscat Blanc a Petits Grains**

100% Muscat à Petits Grains is gently crushed and pressed with as little skin contact as possible to minimize the phenolic content. The primary fermentation is slow in stainless steel tanks and is halted mid-ferment by the addition of neutral spirit, retaining the grapes' natural sweetness.

