



T O R B R E C K

BAROSSA VALLEY

2016 Marsanne

Marsanne was one of the first varieties we planted on our Descendant vineyard in 1994 and its unique characteristics have always been highly prized. Its distinctive, varietal aromas 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.

The exceptional purity of fruit is completely reliant on the narrow window of 'optimum ripeness' and each row was assessed daily in the lead up to picking. With a vibrant lemon, green hue and distinctive aromatics of lime, almond, stone fruits, thyme and spice the nose is immediately rewarding. A silky, opulent textural mid-palate with a richness and formidable length of lime fruits, fresh churned butter and gentle spice. The natural balanced acidity will enable this wine to cellar and will certainly reward those with patience.

pH: 3.20
TA: 6.13g/L
VARIETAL: 100% Marsanne
VINEYARD: Planted in 1994 on the Descendant Vineyard, Marananga
PICKING DATE: 3rd of March 2016
FERMENTATION:

This unique small batch was hand-picked early in the morning and immediately pressed and settled overnight in tank. This enabled the juice to stay very cool and from here it was fed directly into 2nd fill French barriques, previously used for our Viognier. The barrels were left to undergo a natural indigenous 'wild' yeast ferment and this contributes to the distinctive fruit aromas and flavour characteristics. The barrels then underwent a slow fermentation on lees and were only racked once prior to bottling on November 8th 2016.