



T O R B R E C K

BAROSSA VALLEY

2016 Saignée

The 2016 Saignée is unashamedly modeled after the fabulously rich, gloriously scented and bone dry Rosés of Provence, by adopting the traditional French method of Saignée. In essence we bled off some juice from freshly de-stemmed old vine Mataro.

A soft floral nose with hints of dark cherry, strawberry and almond all give way to a palate full of refreshing red berry fruits and spice with a long savoury finish.

Like all serious Rosés, this years Saignée is best served lightly chilled and is a great accompaniment to Asian styled cuisine and anything from the sea.

VARIETAL: 100% Mataro

REGIONS: Dorien (Mattschoss), Kalimna (Schulz) & Greenock(Materne)

HARVEST: 1st to 15th April 2016

pH: 3.42

ACIDITY: 4.37g/L

ALCOHOL: 14.5% Alc/Vol

VINEYARDS & VINIFICATION: The fruit was handpicked from three separate Mataro vineyards located on the western slopes of the Barossa Valley. After approximately 12 hours of skin contact, the juice was gently drained from fermenters and then barrel fermented in seasoned 300lt French oak Hogsheads for 6 months prior to blending and bottling.