



T O R B R E C K

BAROSSA VALLEY

2006 The Steading

The 2006 Steading is composed from the traditional Barossa cultivars of Grenache, Shiraz & Mataro. It has long been David Powell's favourite wine within the Torbreck stable because of the old, gnarled 'bush vines' that produce its core.

Deep ruby with flickers of violet, its delicate aromas of truffle, five spice and spring flowers are supported by a rich core of framboise, licorice, saddle leather and Provençal herbs. Very 'Burgundian' in style, the palate is elegant and pure with subtle notes of crushed cherries, earth and cedar all neatly wound by a taught spine of acidity and ripe supple tannins.

The 2006 Steading will continue to unfold with time in the cellar & shall provide those with the patience great enjoyment for many years to come.

'On a highland farm the collection of barns, stables and outbuildings is known as a steading.

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.'

VARIETALS: Grenache (60%), Shiraz (20%) & Mataro (20%)

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

HARVEST: Late March through early May 2006

pH: 3.66

ACID: 6.6

ALCOHOL: 14.94%

VINIFICATION:

Each of the individual blocks (many were picked in different stages (*tries*) 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 gravity fed into underground cement vats where it naturally settled and was later racked into older French Hogsheads. Following 24 months maturation the wine was assembled and bottled in May 2007 without the use of fining or filtration.