



T O R B R E C K

BAROSSA VALLEY

2008 The Bothie

Equally as enjoyable as an aperitif as it is with dessert, the 2008 Bothie displays beautifully fragrant aromas of fresh pine/lime, melon and lychee accompanied by extraordinary floral notes. The subtle, clean flavours of lemon sorbet, lemon tart and orange rind balance perfectly with the residual sugar creating a full, lush, round palate.

‘On a highland trail the place to stop and rest when weary is known as a Bothie. This sweeter styled wine exhibits lifted fruit aromatics characteristic of its origin’
David Powell

2008 THE BOTHIE

VARIETAL: Muscat à Petits Grains (White & Brown Frontignac)

REGIONS: Barossa

HARVEST: Early March

pH: 2.96

ACID: 5.98 g/L

ALCOHOL: 14.43 % Alc/Vol

GF: 129 g/L

FERMENTATION: The grapes are gently crushed and pressed with as little skin contact as possible to minimize the phenolic content of the wine. The primary fermentation is slow in stainless steel tanks and is arrested mid ferment by the addition of brandy spirit, retaining the grapes’ natural sweetness.