



T O R B R E C K

BAROSSA VALLEY

2008 Viognier Marsanne Roussanne

Inspired by the rich, luscious & mineral scented dry whites of the Rhône Valley the 2008 Viognier Marsanne Roussanne is sourced entirely from our Descendant Vineyard on Roennfeldt Road.

Fragrant aromas of acacia flowers, roasted nuts and buttered citrus are neatly balanced with underlying hints of bees wax, minerals, chalk and fino.

The ripe, fleshy barrel fermented Viognier and Marsanne gives the palate extraordinary richness whilst the Roussanne contributes it's more flinty and austere personality. The result is a seamless wine with a silken texture that can be enjoyed with anything from the sea, particularly with a rich crustacean based sauce.

'It came as no surprise to find that these non-traditional varieties to the Barossa, have adapted as well to their new home as their red counterparts have done over the last century or so.'

David Powell

VARIETAL:	50% Viognier 40% Marsanne 10% Roussanne
SUB-DISTRICTS:	Marananga – 5 rows of each variety planted in the Descendant Vineyard
VINEYARD:	Planted on their own roots in 1994
HARVEST:	First week of March 2008
ÉLEVAGE:	All varieties were hand picked and gently pressed to individual vats where they naturally settled. After 24 hours the Roussanne was racked to tank, whilst the Marsanne & Viognier were transferred to seasoned French barriques. Each parcel endured a slow indigenous fermentation and rested on fine lees for 7 months prior to 'assemblage'. The wine was bottled in the last week of October 2008.