



T O R B R E C K

BAROSSA VALLEY

2006 Cuvee Juveniles

The Juveniles is a bold and seductive unoaked blend that represents a youthful wine made from old vines. Fruit from dry grown, low yielding vines is fermented, bottled and released early not dissimilar to a Nuevo style wine.

It is fragrant, intense and concentrated in flavour with blackberry, earth and Asian spices. Sensuous palate feel and tremendous length make this wine frighteningly drinkable now, yet with a constitution to mature in the cellar for many years.

'The owner of Juveniles wine bar in Paris, Tim Johnston, suggested that I make a wine for him. I decided that it should be a blend of Grenache, Mataro and Shiraz from our ancient vines. I asked Tim's daughter Carolyn, to design a separate label for this cuvee, as her paintings adorn the walls of her fathers wine bar'

David Powell

VARIETAL: 60% Grenache, 20% Shiraz & 20% Mataro

REGIONS: Gomersal, Seppeltsfield, Marananga, Moppa, Koonunga Hill & Ebenezer
(40 – 150 year old vines)

HARVEST: Mid April through early May 2006

pH: 3.73

ACID: 5.08g/L

ALCOHOL: 14.5% Alc/Vol

VINIFICATION: Fermented in single vineyard batches, blended in tank and allowed to go through natural malo-lactic fermentation before being bottled unfiltered and unfinned towards the end of the year.