



T O R B R E C K

BAROSSA VALLEY

2007 Cuvee Juveniles

Bold and seductive, this youthful, unoaked blend encapsulates all that is great in natural, pure, unseasoned wine.

Its fragrance, intensity and energy are all reminiscent of freshly fermenting must, with ripe juicy flavours of blackberry, spiced cherries, minerals and Asian spices wrapped around a skeleton of fresh acidity and fine mineral laden tannins.

Soft and sensuous, this wine is frightfully drinkable already, but as with its predecessors will greatly recompense those who choose to give it a few years in the cellar.

'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: Late March through April 2007

pH: 3.74

ACID: 5.84g/L

ALCOHOL: 14.9% Alc/Vol

VINIFICATION:

Fermented in single vineyard batches, assembled in tank and allowed to complete a natural malo-lactic fermentation before being bottled without filtration or fining in October 2007.