



T O R B R E C K

BAROSSA VALLEY

2010 Natural Wine Grenache

Although Torbreck is renowned for producing exceptional quality Shiraz, it is our Grenache based wines that we are most proud of. To demonstrate our passion, we decided to make a project wine – a wine that would truly express the essence of Grenache. In order to achieve this we chose an organic vineyard, and fermented the must without the addition of any foreign materials – no yeast, no acid, no nutrient. This has encouraged the bold, seductive, and youthful, varietal characteristics of natural, pure, unseasoned Grenache to shine through. 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.

VARIETAL: 100% Grenache

REGIONS: Marananga – Powell Bush Vine Grenache – Planted 2002

HARVEST: 7th April 2010

pH: 3.96

ACID: 4.59g/L

ALCOHOL: 14.7% Alc/Vol

VINIFICATION:

Bush Vine Grenache from the Powell vineyard was handpicked and delivered to the winery where the fruit was de-stemmed into an open fermenter. After about five days soaking the must slowly began natural fermentation. Once the fruit was active pumpovers were performed twice daily for another five days. The wine was then pressed off skins, using a basket press, into a stainless steel tank where the wine completed primary fermentation. It underwent natural malo-lactic fermentation for nearly three months and was splash racked off lees once this process was complete. The wine was immediately bottled on the 29th of July 2010. No acid, yeast, tannin, nutrient or preservative was added to this wine.