

2015 DESCENDANT

WINEMAKER'S DIARY

VARIETIES

92% Shiraz
8% Viognier

DISTRICT

Marananga
(cuttings from the
RunRig vineyards
planted in 1994)

HARVEST

26 March, 2015

pH

3.65

ACIDITY

5.96g/L

ALCOHOL

15%

VINIFICATION

The Shiraz is crushed on top of the Viognier from the same vineyard, which has been lightly pressed for blending with the RunRig. The blend of fruit is then co-fermented and matured for 20 months in second fill French barrels that have been previously used for RunRig. The wine was bottled on 13 December, 2016.

This single vineyard, located next to our winery block on Roennfeldt Road, was planted in 1994 with cuttings taken from our RunRig grower vineyards – some of the oldest genetic vine material in Australia.

When Torbreck co-fermented this "descendant" Shiraz with Viognier, it was a first in the Barossa – now we have been joined by many others, a testament to the success of this Rhone blend.

Shiraz is crushed straight on top of Viognier, which has been lightly pressed for RunRig, and the blend of fruit is then co-fermented. Maturation over 18 months is in barrels that have previously been used for RunRig.

The deep red clay soils in this vineyard produces fruit that has a glorious perfume, a savoury flavour and a satin-like texture.

VINTAGE CONDITIONS

Above average rains in 2014 filled the soil profile. This was followed by a helpful deluge for dry grown vineyards in January 2015. Generally dry for the remainder of the vintage, warm days and cool nights created the perfect ripening conditions. The fruit had wonderful freshness, good acidity and perfect balance.

TASTING NOTE

Intense, perfumed fruits with an underlying layer of lavender and spice. Dense dark cherry and blueberry fruit is perfectly interwoven with subtle nuances of white peach, spice and cinnamon. Full-bodied with great concentration, yet retaining soft supple tannins this suave wine has impeccable balance. Of all the Torbreck wines the Descendant needs patient cellaring. Its immediate charm can be enjoyed upon release with just a few hours breathing, but we recommend locking the other bottles away for at least five years to enjoy its full potential, cellaring for the next 15 years plus.

