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Torbreck 'Woodcutter's' Barossa Valley Shiraz 2017

Grape Varietal:	100% Shiraz
Growing Region:	Barossa Valley, South Australia
Chief Winemaker:	Ian Hongell

Torbreck has a solid tradition of producing expressive, rich red wines. Though in my opinion the best character of this 'Woodcutter's' Shiraz is the complexity and texture rarely found at this price. Sourced from dry grown aged bush vines which provide the luscious ripe fruit for this wine. These unique sites are located across the north-western area of the Barossa Valley, each being carefully hand harvested from late February and through into early April.

The vineyards include: *Marananga, Greenock, Seppeltsfield, Gomersal, Moppa, Lyndoch* and *Ebenezer*. This was the first vintage at Torbreck for winemaker Ian Hongell. The key focus with this classic wine is to try and let the fruit from these younger bush vines have the opportunity to express their character. This is a classic Barossa Shiraz having been crafted for 25 years - an approachable and expressive wine appreciated by all red wine enthusiasts.

This wine expresses the varietal nature of Shiraz sourced from younger old bush vines from the Barossa Valley floor - rather than some of the more intensely flavoured ancient vines that Torbreck has access to. The fruit was fermented in a combination of open top cement and wooden vats along with stainless steel tanks for 6-7 days. The juice was then basket pressed and transferred into well-seasoned hogsheads and French oak foudres were it matured and developed for up to 12 months. After racking and tasting each parcel, the final blend was bottled like previous vintages without being fined or filtered.

As you pour this wine into your generous glass you will be greeted by a deep garnet colour, with purple hues. On the nose your senses are enticed by wild berries, plums, cassis, dark cherries, dried spice and background note of vanilla. The natural fruit acidity brings a freshness and youthful fruit characters to the 2017 vintage showcasing an elegant side to the cuvée. The palate is well-balanced, with a central core of ripe berry fruits that seamlessly infuses cassis, dark cherries, liquorice, those dried spices, mocha, a short turn of coloured peppercorns and a touch of vanilla from its time in oak. The wine is medium to full bodied, with an approachable intensity, with supple tannins and a textural mouthfeel not normally found at this price. While offering immense pleasure in its youth, the 2017 'Woodcutter's' Shiraz will develop as with previous expressions with only a few years in the cellar. *Treat yourself - this wine is definitely worth sharing.*

This 2017 Torbreck 'Woodcutter's' Shiraz has 15% Alc. Decant for 35-45 minutes and serve in a generous glass at 16-18°C.

Cellaring Potential:

With mild decanting, drinking well this season; and well repay another 5-6 years.

Food Pairing Suggestions:

Perfect wine pairing with lamb shank, well-seasoned prime red meats, rich pasta dishes, earthy vegetarian cuisine and aged hard cheeses - *enjoy.*

No better introduction to the Torbreck family of character filled wines.

