



GRAPE-TO-GLASS

wines worth sharing

Torbreck 'Woodcutter's' Barossa Valley Shiraz 2021

Grape Varietal: 100% Shiraz

Growing Region: Barossa Valley - South Australia

Chief Winemaker: Ian Hongell

Torbreck has a heritage 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 unique sites located across the north-western area of the Barossa Valley, each carefully hand harvested from late February and through into the middle of April.

The unique vineyard sites include: Marananga, Greenock, Seppeltsfield, Gomersal, Moppa, Lyndoch and Ebenezer. This wine showcases that classic phrase 'less is more' though not easy to do, where you allow the fruit from these younger bush vines the opportunity to express their strengths. This is a 'signature' Torbreck Barossa Shiraz, having been crafted for nearly 30 years - an expressive, early drinking wine appreciated by red wine enthusiasts.

This wine expresses the spirit of Shiraz sourced from a mix of old bush vines from the Barossa Valley floor. Rather than some of the more intense centenary & ancestor vines that Torbreck has access. 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 where it matured and developed for up to 12 months. After racking and tasting, the final cuvée was bottled without being fined or filtered.

On the nose your senses are enticed by wild berries, black plums, dark cherries, dried rich spices and a note of cured smoke. The retained fruit acidity gives a lift to a youthful energy and those dark fruit characters, presenting an appealing elegance to the cuvée. The well-balanced palate, has a generous core of ripe berry fruits that seamlessly infused black plums, cassis, dark cherries, liquorice, dried spices, mocha-coffee, a good turn of dark peppercorns and a touch of cardamon and allspice from the deft use of oak. This Shiraz is medium to full bodied, with an approachable intensity, with relaxed tannins and a textural signature not normally found at this price. While offering immense pleasure now, this 2021 'Woodcutter's' Shiraz will reward patience as with previous vintages. *Treat yourself - this wine is definitely worth sharing.*

This 2021 Torbreck 'Woodcutter's' Barossa Valley Shiraz has 15% Alc./vol. Decant for 35 - 45 minutes and serve in a generously shaped glass at 16° - 18°C.

Cellaring Potential:

With decanting, drinking well this season; and well reward another 6 - 7 years.

Food Pairing Suggestions:

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

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

