



T O R B R E C K

BAROSSA VALLEY

2016 Woodcutter's Shiraz

*This is the kind of red I liked to drink with a hearty meal after a hard day's work in the wood, but you don't have to be a woodcutter to enjoy it.
'Slàinte mhath.'*

This wine reflects the up & coming Shiraz vineyards of the Barossa, rather than the battle hardened old vines which make up the core of our other cuvee's.

Full of deep, dark berry fruit, the 2016 vintage is one of the richest and most complex Woodcutter's of recent years. Rich, opulent fruit with a wonderful freshness and balance. An incredible deep, central core of dark fruit gives way to an intense textural mid palate full of cassis, plum, spice and dark chocolate.

Whilst offering immense pleasure in its youth the 2016 Woodcutter's Shiraz will certainly develop into an impressive wine with 7 - 10 years in the cellar.

Another fantastic introduction to the Torbreck range.

VARIETAL:	100% Shiraz
SUB-REGIONS:	Marananga, Greenock, Seppeltsfield, Gomersal, Moppa, Lyndoch & Kalimna.
HARVEST:	Late February through early April 2016
pH:	3.69
TA:	5.79 g/L
ALCOHOL:	15% Alc/Vol

FERMENTATION: Like all wines in the Torbreck stable, the fruit is sourced from hand harvested and hand tended plots throughout the Northwestern Barossa Valley. It is fermented in our cement, wooden and stainless steel vats for 6-7 days and then basket pressed to well-seasoned hogsheads and French oak foudres for 12 months. It is bottled without the use of either fining or filtration.