

THE LAIRD SHIRAZ  
2019 RELEASE



TORBRECK

BAROSSA VALLEY

**JAMESSUCKLING.COM** 

A warm, low-yielding vintage. Sourced from vineyards dating from the 1960s, prone to cooling afternoon breezes that facilitate a long hang-time and supple tannins. Violet, clove and cardamon notes. A complex potpourri of spices confers savoriness to the blue and black fruit. The oak is toasty but well placed to corral and compress the fruit rather than overwhelm it. Drinkable now, but best from 2028.

NED GOODWIN [JAMESSUCKLING.COM](https://www.jamesuckling.com), MARCH 2024

  
WINE ADVOCATE

It is an eloquent product of the dry 2019 season (300 or so days without effective rain!), and ultimately, it is this that makes the wine great—its ability to express the year and the vineyard with such expressiveness is thrilling. Actually, going back to the wine now, it is opening up (it was poured straight from bottle without decanting) and becoming more fleshy, defined by Satsuma plum and mulberry and detailed aromatically. This wine will evolve gracefully over the years.

ERIN LARKIN [THE WINE ADVOCATE](https://www.thewineadvocate.com), APRIL 2024

matthewjukes

The Laird is used to being top dog at Torbreck and now that The Forebear has arrived it will have to share the throne. Has this worried The Laird? Not a bit of it because it has allowed this wine to become even more of a showman. 2019 is a particularly un-Laird-like vintage! It is finally enjoying its celebrity status instead of acting monkish and reclusive in the glass

MATTHEW JUKES, [APRIL 2024](https://www.thewineadvocate.com)

**JOANNA SIMON**

Deep purple. Resonant black fruit on the nose – black cherries and blackberries with blueberries. Immensely concentrated, dense palate; opulent fruit, spice and coffee-chocolate flavours with seamlessly assimilated oak and substantial tannins polished to smoothness

JOANNA SIMON MW [MARCH 2024](https://www.thewineadvocate.com)

96

96

20

96 +

