

THE LAIRD 2016



TORBRECK

BAROSSA VALLEY



“

EVERY NOW AND THEN, IN LIFE AND
IN WINE, WE ARE PRESENTED WITH
UNIQUE OPPORTUNITIES TO EXPRESS
OURSELVES AND CREATE SOMETHING
TRULY REMARKABLE

”

In Scottish terminology, 'The Laird' refers to the Lord of the Manor.

This single vineyard Shiraz comes from an old vineyard in Marananga, planted in 1958. The five acre vineyard is traditionally dry grown and comes from an original Barossa clonal source. South facing, on the eastern side of a ridge separating the Seppeltsfield and Marananga appellations, these aged vines have been meticulously hand tended, traditionally farmed and pruned by a grower with a lifetime's experience on Western Barossa soils of very dark, heavy clay loam over red friable clay. The resulting low yields of small, concentrated Shiraz berries make the vineyard the envy of all winemakers in the Barossa.

VINTAGE

Despite a dry winter during 2015, and a dry start to the summer growing season, rains in January freshened the older vines and provided long, slow ripening periods in between, which led to a stand-out vintage with high quality fruit. It was the earliest ever harvest of The Laird on record (19th February West, 2nd March East), with both parcels picked before another rain event in the second week of March.

This resulted in higher than average bunch numbers laden with tiny berries, leading to extremely concentrated ferments. Even at that early stage, it was clear we potentially had the best young Laird we had ever seen in our cellars.

TASTING

Powerful yet refined aromas of rich dark fruits such as satsuma plum, blackberry and mulberry fill the bouquet complimented by cacao bean and roast espresso. Alluring spices such as cinnamon and liquorice balanced by savoury notes of wet earth and native eucalypt combine with added complexities. The palate possesses a rich concentration, balanced by round and soft tannins and enveloping mouthfeel.

The minute long flavours linger long after the wine has been swallowed. Held together with a tight tannin profile and generous yet proportionate oak and balanced acidity, the 2016 shows all the opulence and elegance of previous Laird's, but with a complexity, precision and prominence that will make sure it ages gracefully for the next 30 - 50 years.

VARIETY:	100% Shiraz
VINEYARD:	Gnadenfrei Vineyard, Planted 1958
SUB-REGION:	Marananga
HARVEST:	Multiple picks at optimal ripeness between 19 th February – 2 nd March 2016
MATURATION:	36 months in new French oak barriques coopered by Dominique Laurent and known as 'Magic Casks'
ANALYSIS:	Alc/Vol 15.5% pH 3.61 Acidity 6.23/L
COLOUR:	Deep purple, opaque.
AROMA:	Energetic and aromatic, lifted black fruits of blackberry, plum, mulberry then intertwined with liquorice, cinnamon and roast espresso
PALATE:	Full bodied, round and plush. The palate has a multitude of complexities balanced by layers of silken like texture, firm tannins and a long finish.
