WOODCUTTER'S SHIRAZ 2016





BAROSSA VALLEY



VARIETY:	100% Shiraz
SUB-REGIONS:	Marananga, Greenock, Seppeltsfield, Gomersal, Moppa, Lyndoch, Ebenezer
HARVEST:	Late February through to early April 2016
MATURATION:	12 months in well-seasoned French oak hogsheads and foudre barrels
ANALYSIS:	Alc/Vol 15% pH 3.69 Acidity 5.79g/L
COLOUR:	Deep Garnet, hues of purple
AROMA:	Fresh blackberries, plum, cassis, dark cherry, chocolate and spice
PALATE:	Medium to full bodied, soft tannins and textural mouthfeel
CELLAR:	Drink now or cellar for up to 8 years

YOU'D IMAGINE A HIGH COUNTRY SCOTTISH WOODCUTTER MIGHT LIKE A FORTIFYING RED AT THE END OF THE DAY – SOMETHING RICH, WARMING, FULL BODIED... AND AFFORDABLE

This wine reflects the up and coming Shiraz vineyards of the Barossa, rather than the battle hardened old vines that make up the core of our other cuvées. But like all Torbreck wines, Woodcutter's - Shiraz receives the very best viticultural and winemaking treatment. Although this wine is constantly praised for its succulence and richness, there is also a complexity and texture which is rarely found at this price.

VINTAGE

Despite a dry winter during 2015, rains in January and March 2016, freshened the older vines and provided long, slow ripening periods in between, which led to a stand-out vintage with high quality fruit.

TASTING

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, the wine has an incredibly deep central core of dark fruit that gives way to an intense textural mid-palate full of cassis, plum, spice and dark chocolate. While offering immense pleasure in its youth, the 2016 Woodcutter's - Shiraz will certainly develop into an impressive wine with a few more years in the cellar. A fantastic introduction to the Torbreck range.