THE GROWERS' CUT 2019



T O R B R E C K

BAROSSA VALLEY



THE GROWERS' CUT PAYS HOMAGE EACH YEAR TO A SELECTED TORBRECK GROWER WHOSE PARTICULAR VINEYARD HAS BEST EXEMPLIFIED THE SEASON OR PRODUCED AN EXTRAORDINARY PARCEL OF WINE

This special release, cellar door only wine is produced from one of the traditional Torbreck and Barossa varieties of Grenache, Shiraz or Mataro.

The 2019 Growers' Cut is a reward of the patience and persistence of David and Heather Slade from western Greenock, and made from Shiraz grown on their front block on mineral laden soil consisting of slate, bluestone and shale. The resultant wine is one of power and restraint with great capacity to age gracefully, much like their vines have done.

VINTAGE

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed..

TASTING

Lifted and aromatic with purple and red fruits in abundance such as red currant, satsuma plum, mulberry and raspberry confit. The dried floral aromas of potpourri strikingly lift out from the glass. The palate is medium bodied with grippy, tightgrained tannins that frame the wine into a linear structure, which finishes plush and fruity.

Drink over the next 5-10 years or cellar for 15.

VARIETY:	100% Shiraz
VINEYARD:	Slade Front Block
SUB-REGION:	Greenock
HARVEST:	10 th March 2019
MATURATION:	18 months in well-seasoned French oak barriques
ANALYSIS:	Alc/Vol 15% pH 3.61 Acidity 5.8g/L
COLOUR:	Deep crimson with purple at the rim
AROMA:	Lifted and aromatic notes of red and purple fruits such as plum, mulberry and redcurrant, with a hint of aromatic dried florals.
PALATE:	Medium to full bodied showing tight grained tannins and linear structure with a plush silky mouthfeel.
CELLAR:	up to 15 years