WOODCUTTER'S SHIRAZ 2022



TORBRECK

BAROSSA VALLEY



VARIETY:	100% Shiraz
SUB-REGIONS:	Marananga, Greenock, Seppeltsfield, Gomersal, Moppa, Lyndoch, Ebenezer
HARVEST:	15th March – 5 th May 2022
MATURATION:	12 months in well-seasoned French oak hogsheads and Foudre
ANALYSIS:	Alc/Vol 15% pH 3.53 Acidity 5.88 g/L
COLOUR:	deep crimson hues
AROMA:	Dark plum, blackberries, cassis, dark cherry, and sandalwood.
PALATE:	Medium to full bodied, soft tannins and textural mouthfeel
CELLAR:	Drink now or cellar for up to 10 years

YOU'D IMAGINE A HIGH COUNTRY SCOTTISH WOODCUTTER MIGHT LIKE A SATISFYING 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 cuvee's. 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

The 2022 vintage was characterised by above average winter rains making up for a dry autumn, leading to full canopies and healthy vines for the harvest. A severe hail storm across some parts of the Valley in late October resulted in lower average yields.

The summer was remarkably mild with very few days above 30 degrees. Slow ripening in the cooler conditions made for a gentle and drawn out vintage season, resulting in wines with higher natural acidity, rich colours and fine tannins. The wines from 2022 will reward those patient enough to cellar them away

TASTING

Lifted blue and black fruits of blueberry conserve, mulberry, wild blackberry and black plum. There is a forest note that exhibits characters such as sandalwood, rosemary and wild thyme. Soft caressing tannins and voluptuous mouthfeel from plump Shiraz berries gives this wine a posture that belies its pedigree. The poise and piquancy of the fruit sitting on top of the structured mouthfeel provides confidence to cellar for 5-10 years. Serve at 16C and match with most cuisines.