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T O R B R E C K

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BAROSSA VALLEY

## 2017 Woodcutter's Shiraz

*This is the kind of red I liked to drink with a hearty meal after a hard day's work in the wood, but you don't have to be a woodcutter to enjoy it.  
'Slàinte mhath.'*

*This wine reflects the up and coming Shiraz vineyards of the Barossa, rather than the battle hardened old vines which make up the core of our other cuvee's.*

*Full of freshness and bright youthful fruits, the 2017 vintage brings an elegance and class to the wines. Aromatic blackberries and raspberries with freshness and balance, the wine has a round central core of red fruit that gives way to a complex mid-palate full of cassis, dark cherry, spice and vanilla.*

*While offering immense pleasure in its youth, the 2017 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.*

**VARIETAL:** 100% Shiraz  
**SUB-REGIONS:** Marananga, Greenock, Seppeltsfield, Gomersal, Moppa, Lyndoch & Kalimna.  
**HARVEST:** Late February through early April 2017  
**pH:** 3.60  
**TA:** 5.84 g/L  
**ALCOHOL:** 15% Alc/Vol

**FERMENTATION:** Like all wines in the Torbreck stable, the fruit is sourced from hand harvested and hand tended plots throughout the Northwestern Barossa Valley. It is fermented in our cement, wooden and stainless steel vats for 6-7 days and then basket pressed to well-seasoned hogsheads and French oak foudres for 12 months. It is bottled without the use of either fining or filtration.