



T O R B R E C K

BAROSSA VALLEY

2001 Woodcutter's Red

The name Woodcutter's stems from when Torbreck Founder David Powell spent several years working in the Scottish Highlands as a lumberjack or woodcutter in the Torbreck forest.

This is just a reflection of the up and coming younger Shiraz vineyards of the Barossa, rather than the battle hardened old warriors which make up the heart and soul of the of the established Torbreck range.

2001 WOODCUTTERS RED

Cellar Door: \$18.50 each / \$222 dozen

VARIETALS: 100% Shiraz

REGIONS: North-Western Barossa Valley.

HARVEST: Mid to late April 2001

pH: 3.66

ACID: 6.5g/L

ALCOHOL: 13% Alc/Vol

FERMENTATION: The Woodcutters Red, like all Torbreck wines, sources fruit from hand harvested and hand~ tended, low yielding vines. It is fermented and gently pressed, then aged for 12 months in large format old French and American oak