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T O R B R E C K

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BAROSSA VALLEY

## 2006 Woodcutter's Shiraz

*The name Woodcutter's stems from Torbreck Founder David Powell's several years spent working the Scottish Highlands as a lumberjack in the Torbreck forest. This wine reflects the up & coming Shiraz vineyards of the Barossa, rather than the battle hardened old warriors which make up the heart and soul of our other cuvee's. Dense, rich and opulent, this wine combines great fruit purity with texture, complexity and finesse.*

*Whilst offering immense pleasure in its youth the 2006 Woodcutter's Shiraz will no doubt develop along a similar path to the 2002 & 2004 vintages with a few years in the cellar.*

VARIETAL: 100% Shiraz  
SUB-REGIONS: Marananga, Greenock, Ebenezer, Gomersal, Moppa & Kalimna.  
HARVEST: Late March through early April 2006  
pH: 3.68  
TA: 5.68g/L  
ALCOHOL: 14.4% Alc/Vol  
FERMENTATION:

Like all wines in the Torbreck stable, the fruit is sourced from hand harvested and hand tended plots throughout the North Western Barossa Valley. It is fermented in our cement, wooden and inox 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.