



T O R B R E C K

BAROSSA VALLEY

2011 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 vines which make up the core of our other cuvee's. Dense, rich and opulent, this wine combines great fruit purity with texture, complexity and finesse. It is elegant, structured and powerful and is a fantastic introduction to the Torbreck range.

Whilst offering immense pleasure in its youth the 2011 Woodcutter's Shiraz will no doubt develop into an impressive wine with a few years in the cellar.

VARIETAL: 100% Shiraz
SUB-REGIONS: Marananga, Greenock, Ebenezer, Gomersal, Moppa, Lyndoch & Kalimna.
HARVEST: Late February through March 2011
pH: 3.76
TA: 5.58g/L
ALCOHOL: 14.9% 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.