

THE LAIRD 2012



T O R B R E C K

BAROSSA VALLEY



“

EVERY NOW AND THEN, IN LIFE AND
IN WINE, WE ARE PRESENTED WITH
UNIQUE OPPORTUNITIES TO EXPRESS
OURSELVES AND CREATE SOMETHING
TRULY REMARKABLE

”

In Scottish terminology, 'The Laird' refers to the Lord of the Manor. This single vineyard Shiraz comes from an old vineyard in Marananga, planted in 1958. The five acre vineyard is traditionally dry grown and comes from an original Barossa clonal source. South facing, on the eastern side of a ridge separating the Seppeltsfield and Marananga appellations, these aged vines have been meticulously hand tended, traditionally farmed and pruned by a grower with a lifetime's experience on Western Barossa soils of very dark, heavy clay loam over red friable clay. The resulting low yields of small, concentrated Shiraz berries make the vineyard the envy of all winemakers in the Barossa.

VINTAGE

The 2012 vintage will undoubtedly go down as one of the great vintages that the Barossa Valley has experienced. Completely 'dirt driven', there was no serious weather event that pulled the flavour profiles of the wines either way. The cool weather conditions and resulting slow ripening period allowed us to pick each vineyard at simply perfect aromatic ripeness.

TASTING

Intoxicating aromas of intense rich dark fruits fill the bouquet, with dark chocolate, spices and meat providing a savoury edge. The palate possesses a rich liqueur like concentration, with flavours of liquorice, ripe blackberries, dark plums and black cherries, evolving into a dark chocolate and mocha finish with a touch of smoked meatiness and spice. Held together with a tight tannin profile and generous oak, the 2012 shows all the opulence and elegance of previous Laird's, but with a complexity, precision and prominence that will make sure it ages gracefully for the next 20 years or more.

VARIETY:	100% Shiraz
VINEYARD:	Gnadenfrei Vineyard Planted 1958
SUB-REGION:	Marananga
HARVEST:	19 March 2012 (Western Block) 20 March 2012 (Eastern Block)
MATURATION:	36 months under temperature controlled conditions in new French oak barriques coopered by Dominique Laurent and known as 'Magic Casks'
ANALYSIS:	AlcVol 15.5%, pH 3.55 Acidity 6.42g/L
COLOUR:	Deep Garnet, hues of purple and blue
AROMA:	Blueberry compote, espresso, dark chocolate and earth
PALATE:	Full body, firm and silky tannins
CELLAR:	20 years plus
