



2016 THE LAIRD

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MOCHA, DARK-
CHOCOLATE-COATED
BLACK CHERRIES,
THE PALATE FULL-
BODIED AND QUIETLY
MASSIVE...AN
IMPRESSIVE
WINE INDEED.

HUON HOOKE
THE REAL REVIEW

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The Laird (formerly Gnadenfrei) Vineyard was first planted in 1958 on a southwest facing slope in the tiny hamlet of Marananga in the Barossa Valley. Torbreck's first harvest of Shiraz from this highly coveted plot came in 2005.

A combination of red and black clays with an ironstone base intermingled with gravel and quartz. The red and black soils produce two distinctly different wines that complement each other when blended. The Eastern block of red clay offers up power and intensity with robust black fruit and tannins due to higher sunlight hours and later harvesting. The setting sun shades the Western side of this single vineyard and the black cracking clays offer a more fragrant, elegant wine complemented by spice and earthy notes.

Handpicked in two separate parcels at up to a few weeks apart depending on vintage conditions and immediately transported to the winery the fruit is gently de-stemmed into open top fermenters. It is then carefully nurtured for 6-7 days on skins with pump overs occurring twice daily, varying in duration and intensity. When primary fermentation is almost complete, the wine is drawn off from the skins and the must is gently basket pressed for 8 hours.

The wine remains in a stainless steel tank until primary fermentation is completed. It is then run directly into new French barriques coopered by Dominique Laurent where it spends 36 months in temperature-controlled conditions. Once the oak and the wine have melded perfectly the wine is blended and bottled without the use of filtration or fining. Finally, it is matured in the bottle for a further 24 months before release.



T O R B R E C K

BAROSSA VALLEY

THE LAIRD 2016



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

Despite a dry winter during 2015, and a dry start to the summer growing season, rains in January freshened the older vines and provided long, slow ripening periods in between, which led to a stand-out vintage with high quality fruit. It was the earliest ever harvest of The Laird on record (19th February West, 2nd March East), with both parcels picked before another rain event in the second week of March.

This resulted in higher than average bunch numbers laden with tiny berries, leading to extremely concentrated ferments. Even at that early stage, it was clear we potentially had the best young Laird we had ever seen in our cellars.

TASTING

Powerful yet refined aromas of rich dark fruits such as satsuma plum, blackberry and mulberry fill the bouquet complimented by cacao bean and roast espresso. Alluring spices such as cinnamon and liquorice balanced by savoury notes of wet earth and native eucalypt combine with added complexities. The palate possesses a rich concentration, balanced by round and soft tannins and enveloping mouthfeel.

The minute long flavours linger long after the wine has been swallowed. Held together with a tight tannin profile and generous yet proportionate oak and balanced acidity, the 2016 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 30 - 50 years.

VARIETY:	100% Shiraz
VINEYARD:	Gnadenfrei Vineyard, Planted 1958
SUB-REGION:	Marananga
HARVEST:	Multiple picks at optimal ripeness between 19 th February – 2 nd March 2016
MATURATION:	36 months in new French oak barriques coopered by Dominique Laurent and known as 'Magic Casks'
ANALYSIS:	Alc/Vol 15.5% pH 3.61 Acidity 6.23/L
COLOUR:	Deep purple, opaque.
AROMA:	Energetic and aromatic, lifted black fruits of blackberry, plum, mulberry then intertwined with liquorice, cinnamon and roast espresso
PALATE:	Full bodied, round and plush. The palate has a multitude of complexities balanced by layers of silken like texture, firm tannins and a long finish.