

THE LAIRD 2019



TORBRECK

BAROSSA VALLEY



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AS ONE OF THE MOST REVERED SITES
IN THE BAROSSA VALLEY, THE LAIRD
VINEYARD EFFORTLESSLY SHOWCASES
THE POWER, COMPLEXITY AND
LONGEVITY OF BAROSSA SHIRAZ

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In Scottish terminology, 'The Laird' refers to the Lord of the Manor.

This south facing vineyard, nestled in the ridge between Seppeltsfield and Marananga and planted in 1958, demonstrates its unique soil structure, micro-climate and distinctive clone resulting in a wine of extraordinary power and restraint.

Meticulously hand-tended, the five-acre vineyard yields low quantities of small, concentrated berries, resulting in a powerful and luxurious wine, with a dense, complex and alluring palate that can be cellared for decades in one's collection of the finest wines of the world.

VINTAGE

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed.

TASTING

Deep crimson with aubergine core. Luxurious and alluring black and blue fruits such as satsuma plum, blackberry, black cherry and cassis fill the bouquet, complimented by savoury notes of, garrigue, tar, bay leaf, vanilla pod and sarsaparilla root. The wine has wonderful complexity and charm that excites the senses. Alluring spices such as cinnamon and liquorice meld further into the complexing amalgam of flavours. The palate possesses great fruit depth and a degree of elegance displaying wonderful harmony and posture with firm tight tannins holding the fruit and the structure together. Not for the faint hearted it's a wine that needs time to offer its best. A wine that will live for generations.

Enjoy from 2026 and cellar to 2060+. Serve at 16C/60F with prime cuts, roast BBQ Pork or vintage cheddar.

VARIETY:	100% Shiraz
VINEYARD:	Gnadenfrei Vineyard, Planted 1958
SUB-REGION:	Marananga
HARVEST:	Multiple picks at optimal ripeness between 1 st – 8 th March 2019
MATURATION:	36 months in new French oak barriques coopered by Dominique Laurent and known as 'Magic Casks'
ANALYSIS:	Alc/Vol 15.5% pH 3.57 Acidity 6.32/L
COLOUR:	Deep Crimson with aubergine core.
AROMA:	Aromatic, lifted black fruits of blackberry, satsuma plum and black cherry then intertwined with liquorice, cinnamon and herbal notes of Bay leaf, vanilla pod and sarsaparilla root.
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.
CELLAR:	30 years plus
