

LES AMIS
2021



T O R B R E C K

BAROSSA VALLEY



“

SOURCED FROM THE DEVIGORATED
SOILS OF WESTERN GREENOCK, LES
AMIS IS A TESTAMENT TO WHAT
ONLY THE MOST FASTIDIOUS
FARMING CAN ACHIEVE -PURITY,
INTENSITY AND FINESSE.

”

A multi layered perfume of violets, kirsch and concentrated red berry aromas with a succulent, dense and vibrant fruit intensity. The concentration, poise and elegance is perfectly balanced and typical of this unique terroir.

Revealing a savoury elegance in its youth, the Les Amis will continue to build in complexity for many years to come.

VINTAGE

The 2021 summer growing season was mild, with even and cool daily temperatures throughout. Enhanced by good rains provided during the winter and spring of 2020, our vineyards grew wonderful canopies and developed well-formed grape bunches. As a result of this long flavour development cycle in the vineyard, 2021's signature is wines of high aromatic lift with densely coloured tints and exceptional balance.

TASTING

Crimson with a brilliant hue. Immediate, aromatic red fruits such as dried raspberry, red cherry, pomegranate, red currant and cranberry. Secondary notes of Chinese five spice, sarsaparilla, star anise, cloves and petrichor, balanced by cinnamon spice and vanilla pod. The palate is sumptuous and decadent with mouth filling fruits, texture and depth finishing with cleansing acidity that elongates the finish. Old vine Grenache from tiny berries drives complexities giving full-bodied depth with firm but balanced and drying tannins that are firm and grippy and give the wine plenty of time to mature in the cellar for 10-15 years. Serve at 16c/60F with game meats or charcuterie or Asian roast duck.

VARIETY:	100% Grenache
VINEYARDS:	Slade Vineyard- easterly aspect, dry grown
SUB-REGIONS:	Greenock
HARVEST:	9th April 2021
MATURATION:	24 months French barrique (40% new)
ANALYSIS:	AlcVol 15% pH 3.51 Acidity 4.93/L
COLOUR:	Crimson with brilliant red hues
AROMA:	Raspberry, red cherry pomegranate, with spices of Chinese five spice, clove and star anise
PALATE:	Line and length with taut acids and balanced tannins. Plush mouthfeel with full-bodied depth and richness balanced by firm drying tannins.
CELLAR:	10-15 years