

LES AMIS 2022



TORBRECK

BAROSSA VALLEY



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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.

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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 2022 vintage was characterised by above average winter rains making up for a dry autumn, leading to full canopies and healthy vines for the harvest. A severe hailstorm across some parts of the Valley in late October resulted in lower average yields.

The summer was remarkably mild with very few days above 30 degrees. Slow ripening in the cooler conditions made for a gentle and drawn-out vintage season, resulting in wines with higher natural acidity, rich colours and fine tannins. The wines from 2022 will reward those patient enough to cellar them away.

TASTING

Crimson with a brilliant hue. Immediate, aromatic red fruits such as dried raspberry, red cherry, pomegranate and cranberry. Secondary notes of bacon fat, Chinese five spice, sarsaparilla, 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.

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| VARIETY: | 100% Grenache |
| VINEYARDS: | Slade Vineyard- easterly aspect, dry grown |
| SUB-REGIONS: | Greenock |
| HARVEST: | 14th April 2022 |
| MATURATION: | 18 months French barrique (40% new) |
| ANALYSIS: | AlcVol 15% pH 3.51 Acidity 5.12/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 |