

LES AMIS
2023



T O R B R E C K

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 2023 growing season brought above-average rainfall in winter and spring and a cooler summer. The majority of the harvest took place in the colder months, and most vineyards were not harvested until April, approximately one month later than usual. The vintage resulted in low-yielding and resilient fruit. The upside, however, to a cool season is far greater, and producers and wine enthusiasts alike hold these seasons in high regard.

The vintage has resulted in very strong wines with bright colours and freshness from higher natural acidities, auguring them towards greater longevity and detail across the palate.

TASTING

Crimson with a brilliant hue. Immediate, aromatic red fruits such as dried raspberry, red cherry, pomegranate and cranberry alongside secondary notes of bacon fat, Chinese five spice, sarsaparilla, cloves and sandalwood balanced by cinnamon spice, white pepper 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:	1 st May 2023
MATURATION:	18 months French barrique (40% new)
ANALYSIS:	AlcVol 15.5% pH 3.37 Acidity 5.03g/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
