

WOODCUTTER'S SHIRAZ 2024



TORBRECK

BAROSSA VALLEY



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YOU'D IMAGINE A HIGH COUNTRY
SCOTTISH WOODCUTTER MIGHT LIKE
A SATISFYING RED AT THE END OF
THE DAY – SOMETHING RICH,
WARMING, FULL-BODIED...
AND AFFORDABLE

”

This wine reflects the up and coming Shiraz vineyards of the Barossa, rather than the battle hardened old vines that make up the core of our other cuvee's. But like all Torbreck wines, Woodcutter's Shiraz receives the very best viticultural and winemaking treatment. Although this wine is constantly praised for its succulence and richness, there is also a complexity and texture which is rarely found at this price.

VINTAGE

The lead up to the 2024 harvest saw timely spring rainfall and calm conditions for flowering and fruit set. A mild to warm summer was idyllic, propelling even growth and fruit development.

A warm early summer brought on shiraz showing bright colours and fragrance, persisting for several weeks accelerating to powerful dark fruit and fragrantly spiced characteristics. A cooler break mid-April allowed fruit to develop deep colours and firm tannins.

With harvest concluding on the 19th of April, we are extremely pleased with the strength and diversity of wines made from the 2024 season.

TASTING

Crimson with black cherry core. An alluring nose of red and black fruits such as dried red currant, black cherry and red plum. There's inviting secondary notes of Chinese five spice, charcuterie and white pepper. Soft and enveloping, the silky tannins provides a warm and supple mouthfeel offering excellent length and depth. Enjoy from release or cellar for 5-10 years. Serve at 16C/64F and match with most cuisines.

VARIETY:	100% Shiraz
SUB-REGIONS:	Marananga, Greenock, Seppeltsfield, Gomersal, Moppa, Lyndoch, Ebenezer
HARVEST:	27th February – 19 th April 2024
MATURATION:	12 months in well-seasoned French oak hogsheads and Foudre
ANALYSIS:	AlcVol 15% pH 3.60 Acidity 6.00 g/L
COLOUR:	Deep crimson black cherry hues
AROMA:	Red plum, red currant, black cherry, Asian spices and white pepper.
PALATE:	Medium to full bodied, soft tannins and textural mouthfeel
CELLAR:	Drink now or cellar for up to 10 years