

WOODCUTTER'S SHIRAZ 2025



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

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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

Dry conditions continued for a second consecutive growing season in the lead up to the 2025 harvest. The earliest ever start and finish to a vintage followed due to the continual warm and dry weather, with the vineyard crops yielding less than average as a result. High quality wines with great acidity and depth of colour highlight the 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, Rowland Flat, Lyndoch, Krondorf, Ebenezer
HARVEST:	7th February – 4 th April 2025
MATURATION:	12 months in well-seasoned French oak hogsheads and Foudre
ANALYSIS:	Alc/Vol 15% pH 3.61 Acidity 6.52 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