

WOODCUTTER'S SHIRAZ 2023



T O R B R E C K

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

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. Cooler seasons can pose several challenges, but through our dedicated commitment to viticulture practices, such as hand pruning and harvesting with careful soil management, the vintage resulted in low-yielding and resilient fruit.

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

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, cinnamon bark and white pepper. A cooler year than typical with longer picking times the wine shows a degree of freshness and fragrance than warmer years. 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 March – 11 th May 2023
MATURATION:	12 months in well-seasoned French oak hogsheads and Foudre
ANALYSIS:	AlcVol 15% pH 3.62 Acidity 5.95 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