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T O R B R E C K

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BAROSSA VALLEY

## 2013 Woodcutter's Shiraz

*This is the kind of red I liked to drink with a hearty meal after a hard day's work in the wood, but you don't have to be a wood~cutter to enjoy it.  
Slàinte mhath.'*

*The name Woodcutter's stems from David Powell's several years spent working the Scottish Highlands as a lumberjack in the Torbreck forest.*

*This wine reflects the up & coming Shiraz vineyards of the Barossa, rather than the battle hardened old vines which make up the core of our other cuvee's.*

*Dense, rich and sublime, the 2013 vintage has an opulent vibrancy combining dense, fruit purity with real texture, complexity and finesse. It is an elegant, structured and powerful example and is a fantastic introduction to the Torbreck range.*

*Whilst offering immense pleasure in its youth the 2013 Woodcutter's Shiraz will no doubt develop into an impressive wine with a few years in the cellar.*

<b>VARIETAL:</b>	100% Shiraz
<b>SUB-REGIONS:</b>	Marananga, Greenock, Ebenezer, Gomersal, Moppa, Lyndoch & Kalimna.
<b>HARVEST:</b>	Late February through early April 2013
<b>pH:</b>	3.74
<b>TA:</b>	6.21 g/L
<b>ALCOHOL:</b>	15% Alc/Vol

**FERMENTATION:** Like all wines in the Torbreck stable, the fruit is sourced from hand harvested and hand tended plots throughout the Northwestern Barossa Valley. It is fermented in our cement, wooden and stainless steel vats for 6-7 days and then basket pressed to well-seasoned hogsheads and French oak foudres for 12 months. It is bottled without the use of either fining or filtration.