

# THE LAIRD 2017



# TORBRECK

BAROSSA VALLEY



“

EVERY NOW AND THEN, IN LIFE AND  
IN WINE, WE ARE PRESENTED WITH  
UNIQUE OPPORTUNITIES TO EXPRESS  
OURSELVES AND CREATE SOMETHING  
TRULY REMARKABLE

”

In Scottish terminology, 'The Laird' refers to the Lord of the Manor.

This single vineyard Shiraz comes from an old vineyard in Marananga, planted in 1958. The five acre vineyard is traditionally dry grown and comes from an original Barossa clonal source. South facing, on the eastern side of a ridge separating the Seppeltsfield and Marananga appellations, these aged vines have been meticulously hand tended, traditionally farmed and pruned by a grower with a lifetime's experience on Western Barossa soils of very dark, heavy clay loam over red friable clay. The resulting low yields of small, concentrated Shiraz berries make the vineyard the envy of all winemakers in the Barossa.

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<b>VARIETY:</b>	100% Shiraz
<b>VINEYARD:</b>	Gnadenfrei Vineyard, Planted 1958
<b>SUB-REGION:</b>	Marananga
<b>HARVEST:</b>	Multiple picks at optimal ripeness between 13 <sup>th</sup> April – 18 <sup>th</sup> April 2017
<b>MATURATION:</b>	36 months in new French oak barriques coopered by Dominique Laurent and known as 'Magic Casks'
<b>ANALYSIS:</b>	Alc/Vol 15.5% pH 3.61 Acidity 5.96/L
<b>COLOUR:</b>	Deep Crimson with aubergine core.
<b>AROMA:</b>	Aromatic, lifted black and red fruits of blackberry, mulberry red cherry then intertwined with liquorice, cinnamon and herbal notes of Bay leaf, vanilla pod and tobacco leaf.
<b>PALATE:</b>	Full bodied, round and plush. The palate has a multitude of complexities balanced by layers of silken like texture, firm tannins and a long finish.
<b>CELLAR:</b>	20- 30 years plus

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## VINTAGE

After a cold and rainy winter in 2016, the Barossa had one of its wettest springs on record, replenishing sub-soil moisture and setting the vineyards up for a healthy summer. Mild conditions during veraison and light rains in January and February 2017, were followed by an extended warm, dry Indian summer, creating perfect ripening conditions through to April 2017. An outstanding vintage producing bright, aromatic whites and intense, well-structured reds.

## TASTING

Immediately aromas of rich black and red fruits such as and mulberry, blackberry red cherry and cassia fill the bouquet, complimented by savoury notes of tobacco leaf, garrigue, tar, bay leaf, vanilla pod and sarsaparilla root. Alluring spices such as cinnamon and liquorice meld further into the complexing amalgam of flavours. The palate possesses great fruit depth and a degree of elegance displaying wonderful harmony and posture with firm tight tannins holding the fruit and the structure together.

The 2017 The Laird will reward those with patience. Enjoy from 2025 and cellar to 2050+. Serve at 16C with prime cuts, roast BBQ Pork or vintage cheddar.