

THE LAIRD 2018



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.

VINTAGE

An above average winter rainfall led into a below average spring and summer rainfall, producing small bunches and small berries, leading to a reduced yield. Quality was certainly high, particular amongst our red varieties of Shiraz, Grenache and Mataro. 2018 wines will be remembered for their impressive colour, structure and longevity.

TASTING

Deep crimson with aubergine core. Luxurious and alluring black and blue fruits such as and mulberry, blackberry, black cherry and cassis fill the bouquet, complimented by savoury notes of tobacco leaf, garrigue, tar, bay leaf, vanilla pod and sarsaparilla root. The wine has wonderful complexity and charm that excites the senses. 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. Not for the faint hearted it's a wine that needs time to offer its best. A beauty that will live for generations.

Enjoy from 2026 and cellar to 2060+. Serve at 16C with prime cuts, roast BBQ Pork or vintage cheddar.

VARIETY:	100% Shiraz
VINEYARD:	Gnadenfrei Vineyard, Planted 1958
SUB-REGION:	Marananga
HARVEST:	Multiple picks at optimal ripeness between 20 th March – 6 th April 2018
MATURATION:	36 months in new French oak barriques coopered by Dominique Laurent and known as 'Magic Casks'
ANALYSIS:	Alc/Vol 15.5% pH 3.58 Acidity 6.23/L
COLOUR:	Deep Crimson with aubergine core.
AROMA:	Aromatic, lifted black fruits of blackberry, mulberry and black cherry then intertwined with liquorice, cinnamon and herbal notes of Bay leaf, vanilla pod and tobacco leaf.
PALATE:	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.
CELLAR:	30 years plus
