LES AMIS 2019



T O R B R E C K

BAROSSA VALLEY

TORBRECK BAROSSA VALLEY LES AMIS

| VARIETY: | 100% Grenache |
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| VINEYARDS: | Slade Vineyard- easterly aspect, dry |
| | grown |
| SUB-REGIONS: | Greenock |
| HARVEST: | 27 th March – 10 April 2019 |
| MATURATION: | 24 months French barrique (40% new) |
| ANALYSIS: | Alc/Vol 15% |
| | рН 3.45 |
| | Acidity 5.58/L |
| COLOUR: | Crimson with bright red hues |
| AROMA: | Raspberry, red cherry pomegranate, with spices of cardamom, clove and start anise |
| PALATE: | Line and length with taut acids and balanced tannins. Plush mouthfeel with full-bodied depth and richness balanced by drying tannins. |
| CELLAR: | 8-15 years |

SOURCED FROM THE DEVIGORATED SOILS OF WESTERN GREENOCK, LES AMIS IS A TESTAMENT TO WHAT ONLY THE MOST FASTIDIOUS FARMING CAN ACHIEVE -PURITY, INTENSITY AND FINESSE.

A multi layered perfume of violets, kirsch and concentrated red berry aromas with a succulent, dense and vibrant fruit intensity. The concentration, poise and elegance is perfectly balanced and typical of this unique terroir.

Revealing a savoury elegance in its youth, the Les Amis will continue to build in complexity for many years to come.

VINTAGE

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed.

TASTING

Immediate aromatic red fruits such as raspberry, red cherry pomegranate and red currant. Secondary notes of Chinese five spice, sarsaparilla, star anise, cardamom and cloves balanced by wet earth and cinnamon spice. The palate is luxurious and decadent with mouth filling fruits texture and depth finishing with cleansing acidity drives the finish. The tannins are firm and grippy. Old vine Grenache complexities and full-bodied depth with firm but balanced drying tannins give the wine plenty of time to mature in the cellar for 8-15 years. Serve at 16c with game meats or charcuterie.