

TORBRECK

BAROSSA VALLEY



VARIETY: 100% Grenache

VINEYARDS: Slade Vineyard- easterly aspect, dry

grown

SUB-REGIONS: Greenock HARVEST: 3rd April 2020

MATURATION: 24 months French barrique (40% new)

ANALYSIS: Alc/Vol 15%

pH 3.53 Acidity 5.22/L

COLOUR: Crimson with bright red hues

AROMA: Raspberry, red cherry pomegranate, with

spices of cardamom, clove and star 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.

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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

Strong winds at flowering at the beginning of the growing season reduced berry and bunch count in many vineyards. The difficult seasonal conditions continued up to harvest: a dry winter and spring were followed by very hot and dry December and January. 2020 was a difficult season to manage for both grower and winemaker with yields much lower than anticipated. Older vineyards with deeper roots remained steadfast under these conditions and produced small volumes of deeply concentrated wines from the lower yields. While the yields have been small, the overall quality has created deeply coloured and textured wines that resonate their place of origin.

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.