



T O R B R E C K

BAROSSA VALLEY

2006 Les Amis

Sourced from the devigorated soils of western Seppeltsfield, Les Amis is a testament to what only the most fastidious farming can achieve~ purity, intensity and finesse.

Possessing a dense, saturated ruby/purple hue the Les Amis flaunts the concentration, poise and panache of which only the greatest terroirs are gifted. Delicate scents of Chinese five spice, smoke, white flowers and roasted herbs precede a dense, brooding core of black cherry, coal and scorched earth. The well delineated palate offers tremendous texture and combines glorious fruit purity with subtle nuances.

Multi-dimensional and incredibly intricate, the wine finishes with crisp acids and a cloak of beautifully ripe, polished tannins.

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

“I was honoured when my good friend Ignatius Chan asked me to make a wine for his renowned Singapore establishment. This unique parcel of Grenache, sourced from an old vineyard, has successfully endured eighteen months maturation in new French barrique”

David Powell

VARIETAL: 100% Grenache

VINEYARD: Homes vineyard planted in 1901- Southern aspect

SUB REGION: Seppeltsfield

HARVESTED: 4th May 2006

pH: 3.49

ACIDITY: 5.33

ALCOHOL: 14.8%

FERMENTATION:

After being painstakingly hand harvesting in early May (the vines stand only inches from the ground) this small batch was destemmed into a single cement vat where it spent 7 days before being basket pressed directly into new French barriques. After 18 months maturation the best barrels were carefully racked and assembled for bottling. The wine was left to settle and bottled in July 2008 without the use of fining or filtration.