



T O R B R E C K

BAROSSA VALLEY

2006 Woodcutter's Shiraz

The name Woodcutter's stems from David Powell's several years spent working the Scottish Highlands as a lumberjack in the Torbreck forest. This wine reflects the up & coming Shiraz vineyards of the Barossa, rather than the battle hardened old warriors which make up the heart and soul of our other cuvee's.

Dense, rich and opulent, this wine combines great fruit purity with texture, complexity and finesse.

Whilst offering immense pleasure in its youth the 2006 Woodcutter's Shiraz will no doubt develop along a similar path to the 2002 & 2004 vintages with a few years in the cellar.

'This is the kind of red I liked to drink with a hearty meal after a hard day's work in the wood, but you don't have to be a wood-cutter to enjoy it. Slàinte mhath.'

David Powell

VARIETAL: 100% Shiraz
SUB-REGIONS: Marananga, Greenock, Ebenezer, Gomersal, Moppa & Kalimna.
HARVEST: Late March through early April 2006
pH: 3.68
TA: 5.68g/L
ALCOHOL: 14.4% Alc/Vol
FERMENTATION:

Like all wines in the Torbreck stable, the fruit is sourced from hand harvested and hand tended plots throughout the Northwestern Barossa Valley. It is fermented in our cement, wooden and inox vats for 6-7 days and then basket pressed to well seasoned hogsheads and French oak foudres for 12 months. It is bottled without the use of either fining or filtration.