



Torbreck - Woodcutter's Semillon

Origin : Australia

Appellation : Barossa Valley

Grape Varieties : 100% Semillon (Madeira Clone)

Tasting Note : The copper-pink skins of this robust, age-old 'Madeira Clone' flesh out the palate, lending notes of almond kernels, soft pineapple, roasted cashew and white peach. Underlying notes of citrus oil and minerals with a crisp acidity finish.

Food Maching : A seafood platter of freshly shucked oysters, whole prawns, moreton bay bugs, scallops on the half shell, Alaskan king crab legs & Spring Bay mussels. Served with half a tree of ripe lemons and aslow falling sun.



Torbreck - Woodcutter's Shiraz

Origin : Australia

Appellation : Barossa Valley

Grape Varieties : 100% Shiraz

Tasting Note : Full of deep, dark berry fruit, the vintage is sensational array of opulent rich fruit with a wonderful freshness and balance. A dark deep, central core of fruit gives way to an intense textural mid palate full of mocha, plum, spice and dark chocolate.

Food Matching : This wine is perfect with grilled rack of lamb or fillet steak.



Torbreck - Old Vines GMS, Grenache/Mourvedre/Shiraz

Origin : Australia

Appellation : North Western Barossa Valley

Grape Varieties : Grenache/ Shiraz/Mourvedre

Tasting Note : Deep garnet red with purple hues, aromas of black cherries, five spice, crème de cassis and lavender are supported by a rich core of roasted earth, liquorice, saddle leather and spice. A soft latent richness and silken-like texture on the palate with ripe supple tannins.

Food Matching : Slowly braised lamb shanks.



Torbreck - The Steading, Grenache/Shiraz/Mataro

Origin : Australia

Appellation : Barossa Valley

Grape Varieties : Grenache (66%), Shiraz (13%) & Mataro (21%)

Tasting Note : Vibrant aromas of dark cherry, blackberry, and star anise all unfold to reveal an impressive array of underlying fruit flavours. Dense, succulent dark fruits with layers of licorice, plum, black olive, earth, white pepper and Asian spice with a perfect balance of acidity and supple, silky tannins.

Food Matching : Slowly braised lamb shanks.



Torbreck - The Factor, Shiraz

Origin : Australia

Appellation : Barossa Valley (Gomersal, Kalimna, Rowland Flat, Marananga, & Ebenezer)

Grape Varieties : 100% Shiraz

Tasting Note : The palate is all about texture and combines richness and purity of fruit with subtle notes of olive tapenade, saddle leather and spice. Brooding and densely packed, this lavish wine has ample generosity to cellar for many years, where it will slowly unravel its beguiling riches.

Food Matching : Beef, lamb, spicy food, mature and hard cheese.



Torbreck - Runrig Shiraz/Viognier

Origin : Australia

Appellation : Barossa Valley (Lyndoch, Rowland Flat, Seppeltsfield, Greenock, Moppa & Ebenezer)

Grape Varieties : 98.5% Shiraz, 1.5% Viognier

Tasting Note : Aromas of dark cherry, crème de cassis and hints of nutmeg all come to the fore with an underlying opulent fruit profile of black olive, cassis and plum. A dark, rich and silky palate with deep red cherry fruits, clove, lavender & licorice all interwoven with hints of sweet spice and cinnamon.

Food Matching : Beef, lamb, spicy food, mature and hard cheese.