



BAROSSA VALLEY

2003 The Struie

Named after a hill that rises above the Glenmorangie distillery, The Struie is the home of a pub called the Altman Arms. The Struie sources fruit from the high altitudes of Eden Valley imparting delicate spice, white pepper and fruit characters. While the Barossa component displays a richer, deeper, more brooding flavour and intensity. The combined structure will reward extended cellaring.

The view from the Struie down across the Dornoch Firth is as inspiring as that of the Valley floor from the Barossa Ranges. This wine is a blend of Shiraz from the Eden and Barossa Valleys, combining the best of both regions.

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VARIETAL:	100% Shiraz
REGIONS:	Barossa Valley (+62 year old vines) & Eden Valley (+ 42 year old
vines).	
HARVEST:	April 2003
pH:	3.74
ACID:	6.25 g/L
ALCOHOL:	14.5% Alc/Vol
OAK TREATMENT: Spends 18 months in seasoned French oak.	