



T O R B R E C K

BAROSSA VALLEY

2007 RunRig

The RunRig has often drawn comparison with the beautifully fragrant & tautly structured wines produced from the steep slopes of the Northern Rhône Valley's Appellation of Côte Rôtie.

The 2007 Vintage presented many challenges in the winery and the vineyards with a significant drought resulting in restricted canopy growth, low nutrient levels and tiny yields. Fortunately, the Old Vine RunRig vineyards thrive in these conditions and the resulting wine is truly remarkable.

The delightful aromatics are released as soon as the wine is de-corked, with layers of raspberries, apricots and crème de cassis cloaking subtle hints of black olive and cherry. A dark, rich and concentrated palate flows from black fruits into brooding anise and dark chocolate and is bound by tight, grainy tannin. This wine possesses a multitude of different facets and nuances that will constantly change and evolve.

Although extremely intense, the wines power is cloaked within its balance and concentration, surging forth as an expansive sensation- the way only the greatest wines can.

The 2007 RunRig will greatly reward those with patience.

The Highland clans used a “RunRig” system to distribute land amongst their clansmen in a series of widely dispersed holdings.

The emphasis not on any one farm, but rather the communal element of the whole.

Shiraz from old dry grown vineyards is blended with viognier, complementing the strengths and complexities of these individual parcels of fruit, whilst giving the resulting wine a further dimension.

VARIETAL: 98% Shiraz & 2 % Viognier

REGIONS: Marananga, Greenock, Moppa, Gomersal, Kalimna & Ebenezer.

HARVEST: 14th March through to 29th March 2007

pH: 3.58

ACID: 6.79g/L

ALCOHOL: 15.35% Alc/Vol

FERMENTATION:

Each of the eight parcels of fruit were gently de-stemmed into both wooden & concrete open top fermenters where they were carefully nurtured for 6-7 days on skins. After basket pressing the wine was run directly into both new and old French barriques where they spent 30 months with one racking. During the final ‘assemblage’ a small addition (2%) of estate grown Viognier was added and the wine was later bottled without the use of filtration or fining.