



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.