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T O R B R E C K

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BAROSSA VALLEY

## 2009 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.*

*2009 proved to be a stunning vintage for Torbreck and the 2009 RunRig promises to be one of the best we have ever made. The growing season was ideal during flowering and set and some shatter in the Shiraz restricted yields in some of our key blocks. A heat wave in late January and early February was followed by perfectly mild and dry conditions, allowing the vines to recover and the fruit to ripen slowly. Through this period we were patient and we were able to pick our old vine RunRig parcels when they were flawlessly ripe. These factors culminated in the development of some incredible aromatics in the wine, so much so that we decided the Shiraz in 2009 did not require its usual addition of Viognier. The tannin structure is beautiful and the wine flows effortlessly from wonderful perfume to a lithe, dense and complex pallet. This wine will prove to be one of the truly great RunRigs.*

*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 2009 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: 100% Shiraz

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

HARVEST: 11th March through to 17th April 2009

pH: 3.51

ACID: 6.80g/L

ALCOHOL: 15.48% 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.