

TORBRECK

BAROSSA VALLEY

2010 The Struie

Sourced from several elevated sites throughout the Barossa & Eden Valleys the Struie reflects the cooler side of the region and showcases the subtle nuances that are gained from hillside viticulture.

Possessing a dense and completely opaque hue, 2010 The Struie has a wonderfully healthy sheen and great viscosity. The initial aromas of black raspberries, crème de cacao and star anise yield to a fragrant core of slow roasted meats, scorched earth and olive tapenade.

Full bodied and tightly structured the palate shows perfect ripeness and brooding richness along with a razor-like spine of beautifully integrated acidity and fine tannin that will greatly reward those with the patience to cellar it.

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.

VARIETAL: 100% Shiraz

REGIONS: Eden Valley (16%) & Barossa Valley (84%).

HARVEST: March - April 2010

pH: 3.72

ACID: 5.93 g/L

ALCOHOL: 15% Alc/Vol

OAK TREATMENT: 18 months in seasoned French oak.