

RUNRIG
2014



TORBRECK

BAROSSA VALLEY



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THE RUNRIG HAS OFTEN DRAWN COMPARISON WITH THE BEAUTIFULLY FRAGRANT AND TAUTLY STRUCTURED WINES PRODUCED FROM THE STEEP SLOPES OF THE NORTHERN RHÔNE VALLEY'S APPELLATION OF CÔTE RÔTIE

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

VINTAGE

Growers were challenged by spring frosts in 2013 and a hot dry summer in 2014, followed by rain in early February which delayed the harvest. The resulting cooler period in mid-February benefitted the vintage with a longer ripening season, producing relatively low yielding fruit of good concentration and depth.

TASTING

Intense, lifted aromatics of dense cherry plum and dark chocolate all come to the fore with an opulent fruit profile of mulberry and five-spice. A silky textured palate of deep red cherry fruits, clove and liquorice all interwoven with hints of sweet spice and cinnamon. The layers and diverse fruit characters continue to evolve in the glass with hints of ironstone, anise, blackberry, and pepper all becoming more persistent in the finish. This silky, fragrant RunRig will certainly reward those with patience.

VARIETY: 98.5% Shiraz, 1.5% Viognier

VINEYARDS: 6 vineyards, assemblage

SUB-REGIONS: Lyndoch, Rowland Flat, Greenock, Seppeltsfield, Moppa, Ebenezer

COLOUR: Crimson and deep purple hues

AROMA: Cherry plum, dark chocolate, mulberry and five-spice with savoury tones

PALATE: Full bodied, firm tannins that interplay with a generous, silky, textural midpalate weight. The finish is firm and persistent

HARVEST: 7 March through to 3 April 2014

ANALYSIS: Alc/Vol 15.5%
pH 3.62
Acidity 6.69g/L

CELLAR: 15 to 20 years