

RUNRIG
2017



T O R B R E C K

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

After a cold and rainy winter in 2016, the Barossa had one of its wettest springs on record, replenishing sub-soil moisture and setting the vineyards up for a healthy summer. Mild conditions during veraison and light rains in January and February 2017, were followed by an extended warm, dry Indian summer, creating perfect ripening conditions through to April 2017. An outstanding vintage producing bright, aromatic whites and intense, well-structured reds.

TASTING

Intense, lifted aromatics of dense blueberries and blackberries dark chocolate all come to the fore with an opulent profile of mulberry plum and five-spice. A plush and velvety textured palate of red cherry and stone fruits, clove all interwoven with hints of dark chocolate. The complex layers and fruit characters continue to evolve in the glass with hints of ironstone, anise, blackberry and pepper all becoming more persistent in the finish. This densely textured Run Rig will certainly reward those with patience.

VARIETY:	98% Shiraz, 2% Viognier
VINEYARDS:	6 Vineyards, assemblage
SUB-REGIONS:	Lyndoch, Rowland Flat, Moppa, Ebenezer, Light Pass, Greenock
HARVEST:	29th March - 25 th April 2017
MATURATION:	30 months on new (50%), second fill and third fill French oak barriques, completing a natural malolactic fermentation in barrel and resting on fine lees throughout maturation to enhance texture
ANALYSIS:	Alc/Vol 15% pH 3.60 Acidity 6.01g/L
COLOUR:	Deep Garnet
AROMA:	A more aromatic vintage with lifted florals, red and black fruits and earthy savoury complex undertones. Mulberry, plum, boysenberry, licorice, game meats and cocoa.
PALATE:	Medium to full bodied, gently caressing the palate with a long, athletic structure and depth. The gentle tannins will preserve the wine for the long term whilst the texture is enveloping and well balanced by fruit weight.
CELLAR:	15 to 20 years
