

# THE STRUIE 2020



# TORBRECK

BAROSSA VALLEY



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<b>VARIETY:</b>	100% Shiraz
<b>VINEYARDS:</b>	Barossa Valley and Eden Valley, average age of vines, 50 years
<b>SUB-REGIONS:</b>	80% Barossa Valley 20% Eden Valley
<b>HARVEST:</b>	3rd March – 2nd April 2020
<b>MATURATION:</b>	20 months in new (20%) and seasoned French oak
<b>ANALYSIS:</b>	Alc/Vol 15% pH 3.56 Acidity 5.84g/L
<b>COLOUR:</b>	deep crimson hue with an almost black core
<b>AROMA:</b>	Lifted aromatics of blackberry, blue berry, milk chocolate, mineral and graphite.
<b>PALATE:</b>	Plush, dense and textural with a long finish. The tannins are soft yet concentrated and they will hold the powerful structure and fruit weight together for many years.
<b>CELLAR:</b>	Up to 20 years and serve at 16C

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SOURCED FROM ELEVATED SITES THROUGHOUT THE BAROSSA AND EDEN VALLEYS, THE STRUIE REFLECTS THE COOLER SIDE OF THE REGION AND SHOWCASES THE SUBTLE NUANCES THAT ARE GAINED FROM HILLSIDE VITICULTURE

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The name Struie originates from a mountain in the rugged highlands of north-east Scotland, which overlooks Torbreck forest near Inverness. The view from the Struie down across the Dornoch Firth is as inspiring as that of the Valley floor from the Barossa Ranges.

While the Eden Valley region is most associated with the white wine variety, Riesling, it also produces elegant, tautly structured Shiraz which is highly prized by winemakers. This Torbreck Shiraz cuvée is a skilful blend of fruit from a single vineyard Eden Valley Shiraz and old vine Shiraz from the Barossa Valley's Western Ranges – a marriage of elegance and intensity.

## VINTAGE

Strong winds at flowering at the beginning of the growing season reduced berry and bunch count in many vineyards. The difficult seasonal conditions continued up to harvest: a dry winter and spring were followed by very hot and dry December and January. 2020 was a difficult season to manage for both grower and winemaker with yields much lower than anticipated. Older vineyards with deeper roots remained steadfast under these conditions and produced small volumes of deeply concentrated wines from the lower yields. While the yields have been small, the overall quality has created deeply coloured and textured wines that resonate their place of origin.

## TASTING

Very firm and young with overt lifted black and blue fruits such as blackberry, blueberry compote and milk chocolate, with graphite and mineral like complexity from granite and schist soils in the Eden Valley. The full bodied and silken textured mouthfeel exhibits plushness of fruit along with mouth coating ripe Shiraz tannins that are full yet soft. The oak is barely noticeable and will give way after a year or two in bottle to its density and freshness of fruit. Serve with steak frites, Texas bbq ribs, or char sui pork. Enjoy from release, but better from 2024-2035