

THE STRUIE 2019



T O R B R E C K

BAROSSA VALLEY



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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

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed

TASTING

The Struie is a wonderfully aromatic and deeply concentrated wine produced from the harmonious combination of both regions, delivering layers of dark chocolate characters and defining structure. Nuances of plum, black and blueberries, violets and hidden spice characters all further enhance the natural elegance and tension from old vines. The Struie will reward for 15-20 years.

VARIETY:	100% Shiraz
VINEYARDS:	Barossa Valley and Eden Valley, average age of vines, 50 years
SUB-REGIONS:	92% Barossa Valley 8% Eden Valley
HARVEST:	2nd March – 3rd April 2019
MATURATION:	20 months in new (20%) and seasoned French oak
ANALYSIS:	Alc/Vol 15% pH 3.61 Acidity 5.87g/L
COLOUR:	Dark violet with purple rim
AROMA:	Lifted aromatics of plum, black fruits, mineral and graphite.
PALATE:	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.
CELLAR:	15- 20 years
