

THE STRUIE 2017



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

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

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, blackberries, violets and hidden spice characters all further enhance the natural elegance and tension of the fruit quality. The Struie will certainly age tremendously well over the next decade.

VARIETY:	100% Shiraz
VINEYARDS:	Barossa Valley and Eden Valley, average age of vines, 50 years
SUB-REGIONS:	79% Barossa Valley 21% Eden Valley
HARVEST:	17 March to 5 May 2017
MATURATION:	20 months in new (15%) and seasoned French oak
ANALYSIS:	Alc/Vol 15% pH 3.57 Acidity 5.95g/L
COLOUR:	Deep purple and Garnet hues
AROMA:	Dark chocolate, plum, blackberries, violets and soft spice characters
PALATE:	Medium to full bodied with plush, silky tannins and persistent mouthfeel and depth
CELLAR:	10 to 15 years
