

**RUNRIG**  
2019



**T O R B R E C K**

BAROSSA VALLEY



“ 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 ”

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

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

Complex and lifted aromatics of dense black fruits such as blackberries, satsuma plum and black cherry cassis and mulberry complimented with dark chocolate, cacao bean vanilla pod tar and star anise and Turkish delight. The opulent full-bodied mouthfeel and vibrancy is a real standout on a plush yet mineral strewn, velvety textured palate. The complex layers and fruit characters continue to evolve in the glass with firm but drying tannins seamlessly balanced with long acid and statuesque posture and length. A wine for the cellar best after 2025-2045. Serve at 16C with beef rib or osso busso

---

<b>VARIETY:</b>	98.5% Shiraz, 1.5% Viognier
<b>VINEYARDS:</b>	6 Vineyards, assemblage
<b>SUB-REGIONS:</b>	Lyndoch, Rowland Flat, Moppa, Ebenezer, Light Pass, Greenock
<b>HARVEST:</b>	1 <sup>st</sup> March – 22 <sup>nd</sup> March 2019
<b>MATURATION:</b>	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
<b>ANALYSIS:</b>	Alc/Vol 15% pH 3.58 Acidity 5.79/L
<b>COLOUR:</b>	Deep Aubergine with opaque core.
<b>AROMA:</b>	Powerful and impressive lifted black fruits of blackberry, plum and cherry with underlying dark chocolate complex undertones and spice.
<b>PALATE:</b>	Full bodied, intense, firm, and long. The tannins are impressive as is the depth and balance that will live on for decades. An impressive RunRig vintage and wine.
<b>CELLAR:</b>	30+ years

---