

RUNRIG
2020



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

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

Aubergine core with a deep purple rim. Aromatics leap from the glass with great finesse and power yet with precision and focus. The lifted plum, black currant and dark cherry along with Turkish delight, star anise, earl grey tea and black olive combine with gorgeous plumes of subtle vanilla pod and cardamom aromas. The palate is dense, firm and powerful yet holds incredibly balanced fruit intermingled with voluminous structure. One of the better RunRig's from lower than normal yields. A wine for the cellar best after 2025-2050. Serve at 16C with delicious rich flavoured cuisines.

VARIETY:	98% Shiraz, 2% Viognier
VINEYARDS:	6 Vineyards, assemblage
SUB-REGIONS:	Lyndoch, Rowland Flat, Moppa, Ebenezer, Light Pass, Greenock
HARVEST:	10 th March – 3 rd April 2020
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 15.5% pH 3.60 Acidity 6.38/L
COLOUR:	Aubergine core with deep purple rim.
AROMA:	Powerful and impressive lifted black fruits of blackberry, plum and cherry with underlying dark chocolate complex undertones and spice.
PALATE:	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.
CELLAR:	30+ years
