

THE STRUIE 2021



TORBRECK

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.

VARIETY:	100% Shiraz
VINEYARDS:	Barossa Valley and Eden Valley, average age of vines, 50 years
SUB-REGIONS:	57% Barossa Valley 43% Eden Valley
HARVEST:	1st March – 16th April 2021
MATURATION:	18 months in new (20%) and seasoned French oak
ANALYSIS:	Alc/Vol 15% pH 3.60 Acidity 5.84g/L
COLOUR:	Deep crimson hue with an almost black core
AROMA:	Lifted aromatics of blackberry, blue berry, milk chocolate, 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:	Up to 15 years and serve at 16C

VINTAGE

The 2021 summer growing season was mild, with even and cool daily temperatures throughout. Enhanced by good rains provided during the winter and spring of 2020, our vineyards grew wonderful canopies and developed well-formed grape bunches. As a result of this long flavour development cycle in the vineyard, 2021's signature is wines of high aromatic lift with densely coloured tints and exceptional balance

TASTING

Lifted aromatics of 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 Siu pork. Enjoy from release, but better from 2024-2035