



---

T O R B R E C K

---

BAROSSA VALLEY

## 2014 RunRig

*The Highland clans used a “RunRig” system to distribute land amongst their clansmen in a series of widely dispersed holdings.*

*The emphasis 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.*

*The RunRig has often drawn comparison with the beautifully fragrant & tautly structured wines produced from the steep slopes of the Northern Rhône Valley’s Appellation of Côte Rôtie.*

*The 2014 vintage benefitted from a cooler period in mid-February, resulting in longer ripening periods and relatively low yields providing fruit with good concentration and depth.*

*Intense, lifted aromatics are released as soon as the wine is opened; dense cherry plum and hints of lavender all come to the fore with an underlying opulent fruit profile of black olive, cassis and plum. A silky palate with deep red cherry fruits, clove & licorice all interwoven with hints of sweet spice and cinnamon. The layers and diverse fruit characters continue to evolve in the glass with anise, hints of earth, blackberry and pepper all becoming more persistent in the finish.*

*A silky, aromatic RunRig 2014 will certainly reward those with patience.*

**VARIETAL:** 98.5% Shiraz, 1.5% Viognier

**REGIONS:** Lyndoch, Rowland Flat, Seppeltsfield, Greenock, Moppa & Ebenezer.

**HARVEST:** 7<sup>th</sup> March through to 3<sup>rd</sup> April 2014

**pH:** 3.62

**ACID:** 6.69g/L

**ALCOHOL:** 15.5% Alc/Vol

**FERMENTATION:**

Each of the six parcels of fruit were gently de-stemmed into both wooden & concrete open top fermenters where they were carefully nurtured for 6-7 days on skins. After basket pressing the wine was run directly into both new (42%) and 2<sup>nd</sup> and 3<sup>rd</sup> fill French barriques to complete natural malo. The wine was then racked after six months, but left on fine lees throughout maturation to enhance texture. After 30 months the Shiraz components were blended into tank and a bench trial was conducted to determine the final percentage of Viognier.