



T O R B R E C K

BAROSSA VALLEY

RunRig

The RunRig is a structured, muscular wine with phenomenal density, dry vintage port-like concentration, and magnificent notes of smoke, blackberries, cassis, leather and coffee. A hint of viognier's sweet marmalade character comes through as the wine sits in the glass.

'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.'

David Powell

1998 RUNRIG

VARIETAL: 95% Shiraz & 5% Viognier

REGIONS: North Western Barossa Valley (up to 140 year old vines)

HARVEST: Late April 1998

pH: 3.62

ACID: 6.10g/L

ALCOHOL: 14.5% Alc/Vol

FERMENTATION: This Shiraz cuvee spends 30 months in 100% new French Oak, and 5% Viognier, fermented and aged for 6 months in barrel is added to the blend just prior to bottling

Torbreck Vintners Pty Ltd

ABN: 13 103 121 642

Cellar: Roemfeldt Road, Marananga, Barossa Valley

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