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BAROSSA VALLEY

## RunRig

*The 2003 RunRig is immediately impressive. The colour is completely opaque, right to the rim of the glass. The nose is also imposing with magnificent notes of lifted spice. Closer investigation reveals wonderfully multi-dimensional but very condensed aromas at this early stage. A dark, rich and concentrated palate displays the up front flavour of apricot nectar, and flows into brooding cassis, anise and tar. This wine possesses a multitude of different facets and nuances that will constantly change and evolve.*

*'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*

### 2003 RUNRIG

VARIETAL: 95% Shiraz & 5% Viognier

REGIONS: North Western Barossa Valley (up to 140 year old vines): Marananga, Moppa, Gomersal, Greenock and Kalimna

HARVEST: Late April 2003

pH: 3.65

ACID: 6.36g/L

ALCOHOL: 14.5% Alc/Vol

AVERAGE YIELD: 14.5hl/ha

FERMENTATION: This Shiraz cuvee spends 30 months in 60% new French Oak, and Viognier is fermented and aged for 6 months in barrel and added to the blend just prior to bottling.