



T O R B R E C K

BAROSSA VALLEY

2004 RunRig

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 2004 RunRig, although wonderfully aromatic like its predecessors, is a wine that exhibits so much power and latent richness that it could easily be mistaken for the hugely concentrated wines sourced from the sun drenched hill of Hermitage (the historic home of Syrah and some of the worlds most powerful and longest living wines).

Possessing a dense, saturated, almost ink like hue, the aromas of black raspberries, crème de cassis, smoke, graphite and melted tar soar from the glass. Full bodied with great intensity, amazing freshness and extraordinary concentration, the multi-layered palate displays the fruit purity that only the most fastidious farming can achieve. Hints of homemade marmalade, scorched earth and slow roasted meats later emerge with time in the glass.

Although extremely intense, the wines power is cloaked within its balance and concentration, surging forth as an expansive sensation- the way only the greatest wines can.

The 2004 RunRig will greatly reward those with patience.

'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

VARIETAL: 96.5% Shiraz & 3.5% Viognier

REGIONS: Marananga, Greenock, Moppa, Gomersal, Kalimna & Ebenezer.

HARVEST: Late March through early April 2004

pH: 3.62

ACID: 6.81g/L

ALCOHOL: 14.5% Alc/Vol

FERMENTATION:

Each of the eight 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 and old French barriques where they spent 30 months with minimal racking. During the final 'assemblage' a small addition (3.5%) of estate grown Viognier was added and the wine was later bottled without the use of filtration or fining.