



T O R B R E C K

BAROSSA VALLEY

2005 The Struie

Sourced from several elevated sites throughout the Barossa & Eden Valleys the Struie reflects the cooler side of the region and showcases the subtle nuances that are gained from hillside viticulture.

Possessing a dense and completely opaque hue the 2006 Struie has a wonderfully healthy sheen and great viscosity. The initial aromas of black raspberries, crème de cacao and star anise yield to a fragrant core of slow roasted meats, scorched earth and olive tapenade.

Full bodied and tightly structured the palate shows phenomenal ripeness and brooding richness along with a razor-like spine of beautifully integrated acidity and mountain like tannin that will greatly reward those with the patience to cellar it.

The view from the Struie down across the Dornoch Firth is as inspiring as that of the Valley floor from the Barossa Ranges. This wine is a blend of Shiraz from the Eden and Barossa Valleys, combining the best of both regions.

VARIETAL: 100% Shiraz

REGIONS: Eden Valley (46 year old vines) & Barossa Valley (64-110 year old vines).

HARVEST: Late March through mid April 2005

pH: 3.58

ACIDITY: 6.53 g/L

ALCOHOL: 14.5% Alc/Vol

FERMENTATION:

Each of the individual fruit parcels (many blocks were picked in different stages (tries) to ensure perfectly ripened fruit) were individually de-stemmed into both wooden & concrete open top fermenters where the juice was gently pumped over the skins twice a day for 6-7 days. After basket pressing the wine was gravity fed into underground cement vats where it naturally settled and was later racked into older French barriques. After 18 months

maturation with minimal intervention the wine was bottled in November 2006 without the use of fining or filtration.