

RUNRIG
2018



T O R B R E C K

BAROSSA VALLEY



“ THE RUNRIG HAS OFTEN DRAWN COMPARISON WITH THE BEAUTIFULLY FRAGRANT AND TAUTLY STRUCTURED WINES PRODUCED FROM THE STEEP SLOPES OF THE NORTHERN RHÔNE VALLEY’S APPELLATION OF CÔTE RÔTIE ”

The Highland clans used a ‘RunRig’ system to distribute land amongst their clansmen in a series of widely dispersed holdings. The emphasis was 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.

VARIETY:	98% Shiraz, 2% Viognier
VINEYARDS:	6 Vineyards, assemblage
SUB-REGIONS:	Lyndoch, Rowland Flat, Moppa, Ebenezer, Light Pass, Greenock
HARVEST:	20 th February – 13 th April 2018
MATURATION:	30 months on new (50%), second fill and third fill French oak barriques, completing a natural malolactic fermentation in barrel and resting on fine lees throughout maturation to enhance texture
ANALYSIS:	Alc/Vol 15% pH 3.58 Acidity 6.11/L
COLOUR:	Opaque, almost black red.
AROMA:	Powerful and impressive lifted black fruits of blackberry, plum and cherry with underlying dark chocolate complex undertones and spice.
PALATE:	Full bodied, intense, firm, and long. The tannins are impressive as is the depth and balance that will live on for decades. An impressive RunRig vintage and wine.
CELLAR:	30+ years

VINTAGE

An above average winter rainfall led into a below average spring and summer rainfall, producing small bunches and small berries, leading to a reduced yield. Quality was certainly high, particular amongst our red varieties of Shiraz, Grenache and Mataro. 2018 wines will be remembered for their impressive colour, structure and longevity.

TASTING

Complex and lifted aromatics of dense black fruits such as blackberries, satsuma plum and black cherry complimented with dark chocolate, cacao bean and liquorice. The opulent mouthfeel, liveliness, and vibrancy is a real standout on a plush and velvety textured palate structure. The complex layers and fruit characters continue to evolve in the glass with firm but drying tannins seamlessly balanced with long acid and statuesque posture and length..