

RUNRIG
2021



T O R B R E C K

BAROSSA VALLEY



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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

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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.

VINTAGE

The 2021 summer growing season was mild, with even and cool daily temperatures throughout. Enhanced by good rains provided during the winter and spring of 2020, our vineyards grew wonderful canopies and developed well-formed grape bunches. As a result of this long flavour development cycle in the vineyard, 2021's signature is wines of high aromatic lift with densely coloured tints and exceptional balance.

TASTING

Dark aubergine core with a deep purple rim. Enthralling aromatics are immediate offering distinguishable finesse and power yet with precision and focus. The lifted satsuma plum, black currant and dark cherry along with espresso and cocoa, Turkish delight, star anise, earl grey tea and black olive which combine with gorgeous plumes of subtle vanilla pod, sandalwood and mild cardamom aromas. The palate is dense, firm and powerful yet holds incredibly balanced fruit intermingled with voluminous structure. One of the better RunRig's from such a balanced and even growing season. A wine for the cellar - best after 2025-2060. Serve at 16C/60F with delicious rich flavoured cuisines of most countries.

VARIETY:	98% Shiraz, 2% Viognier
VINEYARDS:	6 Vineyards, assemblage
SUB-REGIONS:	Lyndoch, Rowland Flat, Moppa, Ebenezer, Light Pass, Greenock
HARVEST:	5 th March – 10 th April 2021
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 15.5% pH 3.58 Acidity 5.62/L
COLOUR:	Aubergine core with deep purple rim.
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.
CELLAR:	30+ years