

RUNRIG
2022



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 2022 vintage was characterised by above average winter rains making up for a dry autumn, leading to full canopies and healthy vines for the harvest. A severe hailstorm across some parts of the Valley in late October resulted in lower average yields.

The summer was remarkably mild with very few days above 30 degrees. Slow ripening in the cooler conditions made for a gentle and drawn-out vintage season, resulting in wines with higher natural acidity, rich colours and fine tannins. The wines from 2022 will reward those patient enough to cellar them away.

TASTING

Intense core with a deep purple rim. Enthralling aromatics are immediately offering distinguishable finesse and power yet with precision and focus. The lifted satsuma plum, dried rose petals and black cherry along with graphite 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.

VARIETY:	98% Shiraz, 2% Viognier
VINEYARDS:	6 Vineyards, assemblage
SUB-REGIONS:	Lyndoch, Rowland Flat, Moppa, Ebenezer, Light Pass, Greenock
HARVEST:	17 th March – 3 rd May 2022
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 3.50 Acidity 5.69/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