

# THE STRUIE 2022



# T O R B R E C K

BAROSSA VALLEY



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<b>VARIETY:</b>	100% Shiraz
<b>VINEYARDS:</b>	Barossa Valley and Eden Valley, average age of vines, 50 years
<b>SUB-REGIONS:</b>	79% Barossa Valley 21% Eden Valley
<b>HARVEST:</b>	15th March – 5th April 2022
<b>MATURATION:</b>	18 months in new (25%) and seasoned French oak
<b>ANALYSIS:</b>	Alc/Vol 15% pH 3.58 Acidity 5.72g/L
<b>COLOUR:</b>	Deep crimson hue with an almost black core
<b>AROMA:</b>	Lifted aromatics of blackberry, blue berry, dark chocolate, sandalwood and graphite.
<b>PALATE:</b>	Plush, dense and textural with a long finish. The tannins are soft yet concentrated and they will hold the powerful structure and fruit weight together for many years.
<b>CELLAR:</b>	Up to 20 years and serve at 16C

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SOURCED FROM ELEVATED SITES THROUGHOUT THE BAROSSA AND EDEN VALLEYS, THE STRUIE REFLECTS THE COOLER SIDE OF THE REGION AND SHOWCASES THE SUBTLE NUANCES THAT ARE GAINED FROM HILLSIDE VITICULTURE

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The name Struie originates from a mountain in the rugged highlands of north-east Scotland, which overlooks Torbreck forest near Inverness. The view from the Struie down across the Dornoch Firth is as inspiring as that of the Valley floor from the Barossa Ranges.

While the Eden Valley region is most associated with the white wine variety, Riesling, it also produces elegant, tautly structured Shiraz which is highly prized by winemakers. This Torbreck Shiraz cuvée is a skilful blend of fruit from a single vineyard Eden Valley Shiraz and old vine Shiraz from the Barossa Valley's Western Ranges – a marriage of elegance and intensity.

## 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 hail storm 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

Lifted aromas of Blueberry, mulberry, blackberry and African violet leap from the glass and meld effortlessly with graphite, sandalwood and dark cocoa chocolate. On first sip the palate is welcoming and plush with black and blue fruits and soft round tannins. The fruit and acid intermingle nicely across the textured mouthfeel without any harshness or bitterness. A true pleasure that will reward for twenty years but probably best in the first ten. Ready from 2024. Serve at 16C with Texas bbq rib, chimichurri quail or Chinese mapo tofu.