

RUNRIG
2023



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 2023 growing season brought above-average rainfall in winter and spring and a cooler summer. The majority of the harvest took place in the colder months, and most vineyards were not harvested until April, approximately one month later than usual. The vintage resulted in low-yielding and resilient fruit. The upside, however, to a cool season is far greater, and producers and wine enthusiasts alike hold these seasons in high regard.

The vintage has resulted in very strong wines with bright colours and freshness from higher natural acidities, auguring them towards greater longevity and detail across the palate.

TASTING

Intense core with a deep purple rim. A more subtle RunRig than from the warmer years with a tighter aromatic frame. The wine immediately offering distinguishable finesse and power yet with precision and focus. There is lifted satsuma plum, black currant, dried rose petals and black cherry along with graphite dark cocoa, Turkish delight, star anise, and subtle hints of black olive which combine with gorgeous yet restrained notes of vanilla pod, sandalwood and black tea 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 2025-2055. Serve at 16C/60F with delicious rich flavoured cuisines.

VARIETY:	99% Shiraz, 1% Viognier
VINEYARDS:	6 Vineyards, assemblage
SUB-REGIONS:	Lyndoch, Rowland Flat, Moppa, Ebenezer, Light Pass, Greenock
HARVEST:	14 th April – 5 th May 2023
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 3.64 Acidity 5.64/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
