

THE STRUIE

2023



T O R B R E C K

BAROSSA VALLEY



VARIETY:	100% Shiraz
VINEYARDS:	Barossa Valley and Eden Valley, average age of vines, 50 years
SUB-REGIONS:	76% Barossa Valley 24% Eden Valley
HARVEST:	3rd April – 9th May 2023
MATURATION:	18 months in new (25%) and seasoned French oak
ANALYSIS:	Alc/Vol 15% pH 3.53 Acidity 5.86g/L
COLOUR:	Deep crimson hue with an almost black core
AROMA:	Lifted aromatics of blackberry, blue berry, dark chocolate, sandalwood and graphite.
PALATE:	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.
CELLAR:	Up to 20 years and serve at 16C/55F

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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 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. Cooler seasons can pose several challenges, but through our dedicated commitment to viticulture practices, such as hand pruning and harvesting with careful soil management, the vintage resulted in low-yielding and resilient fruit.

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

TASTING

Opaque with dark Aubergine core. Lifted aromas of blueberry, mulberry, blackberry and black plum leap from the glass and meld effortlessly with graphite, sandalwood, liquorice 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 2025. Serve at 16C/55F with Texas BBQ rib, or any of your favourite steaks.