

THE STRUIE 2024



TORBRECK

BAROSSA VALLEY



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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 lead up to the 2024 harvest saw timely spring rainfall and calm conditions for flowering and fruit set. A mild to warm summer was idyllic, propelling even growth and fruit development.

A warm early summer brought on shiraz showing bright colours and fragrance, persisting for several weeks accelerating to powerful dark fruit and fragrantly spiced characteristics. A cooler break mid-April allowed fruit to develop deep colours and firm tannins.

TASTING

Opaque with dark Aubergine core. Lifted aromas of black and blue fruits.

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 abundant black and blue fruits and soft round tannins and an earthy forest floor note adding complexity. The fruit and acid intermingle nicely across the textured mouthfeel along a line of soft plush tannins and glossy fruits.

A true pleasure that will reward for up to fifteen years but probably best in the first ten. Ready from 2026. Serve at 16C/55F with Texas BBQ rib, or any of your favourite steaks.

VARIETY:	100% Shiraz
VINEYARDS:	Barossa Valley and Eden Valley, average age of vines, 50 years
SUB-REGIONS:	70% Barossa Valley 30% Eden Valley
HARVEST:	27 th February – 19 th April 2024
MATURATION:	18 months in new (25%) and seasoned French oak
ANALYSIS:	Alc/Vol 15.5% pH 3.58 Acidity 6.01g/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