

THE STRUIE 2018



T O R B R E C K

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.

VARIETY:	100% Shiraz
VINEYARDS:	Barossa Valley and Eden Valley, average age of vines, 50 years
SUB-REGIONS:	75% Barossa Valley 25% Eden Valley
HARVEST:	9 th March – 11 th April 2018
MATURATION:	20 months in new (15%) and seasoned French oak
ANALYSIS:	Alc/Vol 15% pH 3.58 Acidity 5.81g/L
COLOUR:	Dark violet with purple rim
AROMA:	Lifted aromatics of plum, black fruits, lead pencil 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:	10 to 15 years

VINTAGE

An above average winter rainfall led into a below average spring and summer rainfall, producing small bunches and small berries, leading to a reduced yield. Quality was certainly high, particular amongst our red varieties of Shiraz, Grenache and Mataro. 2018 wines will be remembered for their impressive colour, structure and longevity.

TASTING

The Struie is a wonderfully aromatic and deeply concentrated wine produced from the harmonious combination of both regions, delivering layers of dark chocolate characters and defining structure. Nuances of plum, blackberries, violets and hidden spice characters all further enhance the natural elegance and tension of the fruit quality. The Struie will certainly age tremendously well over the next decade.