

THE STRUIE 2018



VARIETY: 100% Shiraz

VINEYARDS: Barossa Valley and Eden Valley,
average age of vines, 50 years

SUB-REGIONS: 75% Barossa Valley
25% Eden Valley

HARVEST: 9th March – 11th 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



TORBRECK

BAROSSA VALLEY

**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**

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

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.