



GRAPE-TO-GLASS

wines worth sharing

Torbreck 'RunRig' Shiraz 2018

Grape Varietals:	98% Shiraz & 2% Viognier
Growing Region:	Barossa Valley - South Australia
Chief Winemaker:	Ian Hongell *(joined in 2017)

From the beginning the 'RunRig' has taken its inspiration from the wines crafted from the old vines clinging to the steep slopes of the Northern Rhône Valley wine appellation of Côte Rôtie.

The 'RunRig' is sourced from ancient dry grown Barossa Shiraz vineyards and a dash of Viognier. Celebrating the strengths and complex characters of these individual parcels, whilst giving the wine a traditional touch and defining end note. This 2018 'RunRig' like its predecessors has a self-assured richness and has long held a reputation as a concentrated wine, that with time reveals a quality able to stand side-by-side with the world's most generous age worthy wines.

As the first fruit parcels came into the winery the bunches were gently de-stemmed into wooden and concrete open top fermenters where they were carefully hand-plunged for 6 to 7 days. After basket pressing the wine was then transferred directly into new (50%), two and three-year-old French oak barriques to complete a natural malolactic fermentation. The wine was then racked after 6 months and left on fine lees to enhance palate texture. After around 30 months, the Shiraz components were tasted and blended - and then another tasting was conducted to determine the percentage of Viognier added to the final blend.

As you pour this wine, a rich virtually black-red colour will fill your glass. This 'RunRig' is far from a shrinking violet on the nose, delivering intense dark forest fruits, blackberries, sandalwood, cardamom, black olives, cassis, cacao, dried herbs and earthy spices.

The palate is engaging and complex with well-defined, elegant layers of dark fruits, clove and cacao all interwoven with hints of dried spices and sultry vanillin oak. There is no doubt about the generosity of this wine, with multiple layers of rich dark fruit characters that have started to evolve in the bottle with those earthy nuances, cacao and a ground coffee texture all nicely balanced by firm tannins and natural fruit acidity resulting in a broad lingering classic dry finish. The 2018 'RunRig' will certainly reward those with patience, with the capacity to cellar for 20+ years. *Treat yourself - this wine is definitely worth sharing.*

This 2018 Torbreck 'RunRig' Barossa Shiraz has 15% Alc./vol - classic dry style. If opened in the next 18-24 months decant for 60-75 minutes and serve in a generously shaped wine glass at 16° - 18°C.

Cellaring Potential:

With good decanting, approachable this season; though will appreciate another 3 - 4 years and will repay and age nicely for another 15 - 20 years.

Food Pairing Suggestions:

Perfect wine pairing with lamb shanks with wine jus, bbq'd prime red meats, rich pasta dishes and earthy vegetarian cuisine, plus aged hard cheeses - *enjoy.*

A rich, complex 'Old Vine' Barossa Shiraz adding to its impressive lineage.

