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BAROSSA VALLEY

## 2013 RunRig

*The Highland clans used a “RunRig” system to distribute land amongst their clansmen in a series of widely dispersed holdings.*

*The emphasis not on any one farm, but rather the communal element of the whole. Shiraz from old dry grown vineyards is blended with Viognier, complementing the strengths and complexities of these individual parcels of fruit, whilst giving the resulting wine a further dimension.*

*The RunRig has often drawn comparison with the beautifully fragrant & tautly structured wines produced from the steep slopes of the Northern Rhône Valley’s Appellation of Côte Rôtie.*

*The 2013 Vintage was set up by low spring rainfall and a relatively volatile flowering period resulting in a low fruit set coming into the summer months. Vintage took place a month earlier than 2012 with most vineyards picked by the end of March – it was the earliest finish to vintage in living memory.*

*Yields were generally below average but the overall quality was excellent providing rich colour along with a near perfect balance of acidity and tannin.*

*Intense, lifted aromatics are released as soon as the wine is opened; dark cherry crème de cassis and hints of nutmeg all come to the fore with an underlying opulent fruit profile of black olive, cassis and plum. A dark, rich and silky palate with deep red cherry fruits, clove, lavender & licorice all interwoven with hints of sweet spice and cinnamon. The layers and diverse fruit characters continue to evolve in the glass with anise, hints of almond, earth, blackberry and pepper all becoming more apparent as the wine evolves in the glass.*

*A rich, opulent RunRig 2013 will certainly reward those with patience.*

**VARIETAL:** 98.5% Shiraz, 1.5% Viognier

**REGIONS:** Lyndoch, Rowland Flat, Seppeltsfield, Greenock, Moppa & Ebenezer.

**HARVEST:** 21<sup>st</sup> February through to 20th March 2013

**pH:** 3.59

**ACID:** 6.33g/L

**ALCOHOL:** 15.5% Alc/Vol

**FERMENTATION:**

Each of the six parcels of fruit were gently de-stemmed into both wooden & concrete open top fermenters where they were carefully nurtured for 6-7 days on skins. After basket pressing the wine was run directly into both new (45%) and 2<sup>nd</sup> and 3<sup>rd</sup> fill French barriques to complete natural malo. The wine was then racked after six months, but left on fine lees throughout maturation to enhance texture. After 30 months the Shiraz components were blended into tank and a bench trial was conducted to determine the final percentage of Viognier.