



SDC 2023

THE GRAPES

Shiraz (86%), Durif (9%) and Cabernet Sauvignon (5%) from our Rutherglen vineyards.

Our Shiraz Durif Cabernet is a blend of major grape varieties synonymous with Rutherglen. Shiraz provides the full plummy flavours, Durif, the ironstone backbone with Cab Sauv adding blackcurrant fruit and a lengthy satisfying finish.
- Julie Campbell

TASTING NOTES

Colour	Deep mid red.
Bouquet	An attractive bright & lifted nose of summer berries and red plum fruit with warm toasted French oak.
Palate	This light bodied wine is easy drinking and showcases excellent balance. Plush berry fruit comes through offering a fresh plummy mouth feel. The Durif adds grippy tannin, dark cherry, and earthy ironstone flavours whilst the Cabernet adds length and smoothness.
Serving Suggestions	The ideal wine to share around family and friends with BBQ lamb rump or an aged beef bresaola on rye bread with a chunky tomato chutney.
Cellaring	Ready to enjoy now, this wine will also continue to develop over the next two to five years with careful cellaring.
Date tasted	September 2025.



PRODUCTION

Alc.	14.0%
T.A.	6.2 g/L
pH	3.53
RS	0.70 g/L

The separate batches of fruit were harvested throughout March and fermented on skins for seven to ten days. After pressing the wine was matured in a variety of stainless and French oak vessels for 21 months before selection for blending and bottling.