



RUTHERGLEN DURIF 2019

THE GRAPES

Durif grapes from our Rutherglen vineyards.

*Our Rutherglen Durif, made from the original Durif of Rutherglen clone, is a rare variety that flourishes in Rutherglen. Durif is renowned for its powerful tannins and usually requires some bottle age prior to drinking. However, our Rutherglen Durif has been carefully nurtured, through the use of sophisticated winemaking techniques, to produce a wine able to be enjoyed either while young.
- Julie Campbell*

TASTING NOTES

Colour Dark cordovan red.

Bouquet Ripe juicy black plum fruit, violets, and integrated oak.

Palate A rich, full bodied wine, with sweet fleshy blood plums filling the mouth. Seamless mid palate weight, warm spice and nutty oak integration lead to a finely controlled tannin finish.

Serving Suggestions The Rutherglen Durif 2019 is an intensely rich and concentrated wine. Delicious to enjoy with a full flavoured charred lamb rump, sweet fire-roasted capsicum puree with a pine nut and currant brown butter sauce.

Cellaring An excellent release when young, this wine has matured into its prime drinking window now or for a further five years

Date tasted June 2025.



PRODUCTION

Alc.	14.1 %
T.A.	6.1 g/L
pH	3.57
RS	0.21 g/L

Fruit was harvested through March and April and fermented on skins for 10 days. The wine then spent 18 months in French and American Puncheons prior to blending and bottling.