



SHIRAZ DURIF 2021

THE GRAPES

Shiraz (86%), Durif (10%) and Cabernet Sauvignon (4%) from our Rutherglen vineyards.

*Our Shiraz Durif is a blend of two grape varieties synonymous with Rutherglen. Shiraz provides the full berry flavours and Durif, the ironstone backbone.
- Julie Campbell*

TASTING NOTES

Colour	Deep, dense red with hints of purple.
Bouquet	An attractive bright & lifted nose with dark plum fruit at the front and hints of integrated French oak.
Palate	This medium bodied wine is easy drinking and showcases excellent balance. Sweet plum fruit comes through offering a smooth fresh mouth feel. The Durif in the blend offers that signature grip whilst also adding dark cherry and earthy ironstone flavours.
Serving Suggestions	The ideal wine to share with family and friends at a BBQ or with wood fired pizza.
Cellaring	This wine will continue to develop over the next two to five years with careful cellaring.
Date tasted	October 2022.



PRODUCTION

Alc.	14.5%
T.A.	6.4g/l
pH	3.49

Fruit was harvested early in March and fermented on skins for seven to ten days. After pressing the wine was matured for 15 months using French oak before blending and bottling.