

RUTHERGLEN DURIF 2021 LIMITED RELEASE

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 Dense deep Magenta.

Bouquet Spiced black plum fruit with lashings

of vanillin oak.

Palate A powerful and rich, full bodied wine, with ripe black plums at the forefront to fill the mouth. Smooth mid palate weight, warm spice and chocolate/mocha oak integration.

Balance is provided by integrated fine

tannins typical of Durif in its youth.

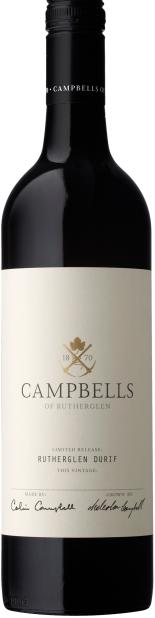
Serving The 2021 Rutherglen Durif is a Suggestions smooth refined yet youthful version of Durif. Delicious to enjoy with full flavoured char grilled meats, rib eye.

Cellaring Ready to drink immediately upon

release showcasing the power of youthful Durif, this wine will also

cellar well for 5 - 8 years,

Date tasted January 2023



PRODUCTION

Alc. 14.5% T.A. 6.4g/l pH 3.47

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