



RUTHERGLEN DURIF 2018

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 sophisticated winemaking techniques, to produce a wine able to be enjoyed either while young, or with some cellar age.
- Julie Campbell

TASTING NOTES

Colour	Rich, deep red.
Bouquet	Intense, primary black plum fruit, graphite, rich caramel and nutty 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 grippy fine tannins typical of Durif. Paraphrasing Napoleon - this Durif is an iron fist wrapped in a velvet glove.
Serving Suggestions	The Rutherglen Durif 2018 is a rich and concentrated wine. Delicious with rare roasted venison and a blackberry spiked peppercorn sauce.
Cellaring	Ready to drink now or able to cellar for a further 3 years.
Date tasted	November 2024



PRODUCTION

Alc.	14.0%
T.A.	6.1g/l
pH	3.57

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.