

DEEN

Deen De Bortoli was a true visionary in the Australian wine industry, whose mission was to create quality wine for everyone to enjoy. The 'DEEN' range is a true reflection of his pursuit and a great tribute to Deen himself. Our Father, everybody's Deen.



DEEN DURIF 2022

Season

With a milder than normal growing season and timely rains made for a wonderful ripening period to allow the fruit to retain excellent varietal characteristics and depth of flavour.

Tasting Note

Intense deep crimson with a vibrant purple hue. Black plum, hints of liquorice and dark choc notes. A rich and fleshy palate with an array of blackberries, plum and an elegant tannin structure.

Suggested Cuisine

Rich Beef Bourguignon, BBQ Ribeye or equally as good paired with a vintage cheddar.

Additional Information

Vegan, Vegetarian

Winemaking

The vineyard is frequently visited during the ripening season monitoring the fruit for the desired rich flavours and ripe tannins to determine the optimum time to harvest the fruit. The fruit was destemmed into our Potters and fermented to dryness. Then gently pressed and settled. About 15% remains in stainless tank unoaked to retain lively fruit freshness whilst the remainder is matured in a combination of New and older American and French oak barrels for 12 months before blending and bottling.

Wine Analysis

Alc/Vol: 14.0%, pH: 3.73, TA: 6.62/L

Cellaring

Ready to enjoy now or cellar for up to 5-10 years for added complexity and interest.

Winemaker

Roberto Delgado