

RUTHERGLEN ESTATE

Modern classic winery, with respect for tradition. Situated in the north-east corner of Victoria, it is one of the most progressive and diverse viticultural regions in Australia.



DE BORTOLI RUTHERGLEN ESTATE, THE ORIGIN RED 2019

Variety
Shiraz, Durif

Vineyard
Our Shiraz is grown on the De Bortoli Burgoyne and Shelley's vineyards on the eastern edge of the Rutherglen region. Our Durif is grown on the De Bortoli Shelley's vineyards on the eastern edge of the Rutherglen region. Both sites have an interesting range of aspects from the warmer westerly facing sites to a south facing block.

Season
The start of the growing season held promise with warmer than average temperatures, but small and regular rain meant that growth was even and strong through Spring. In December and January temperatures were significantly higher than average with December being 3.5 degrees and January 5.7 degrees above the long term average. This placed a strain on the vines, but with careful monitoring and irrigation the vines got through the January period with reduced berry size and yields in reasonable condition.

Tasting Note
Deep dark brooding red with vibrant red hues. This Rutherglen Estate Red offers a rich full palate with flavours of red and dark berry, with integrated oak spice. Aromas of red and dark berries, liquorice with enticing nuances of chocolate and oak spice.

Winemaking
Selected from some of the premium Shiraz and Durif parcels, the 2019 Shiraz Durif is partially crushed into our temperature controlled red fermenters. The grapes are fermented on skins for 7 to 10 days to softly extract all of the readily available colour and tannins. The wine is carefully aged on French oak to add spice and roundness to the palate whilst helping to give complexity.

Wine Analysis
All/Vol: 14.9%, pH: 3.63, TA: 6.0g/L

Cellaring
This particular wine will cellar nicely for up to 15 years.

Winemaker
Marc Scalzo