

## 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 DURIF 2024

#### Vineyard

Our Durif is grown on the De Bortoli Shelley's and Melville's vineyards on the eastern edge of the Rutherglen region. These sites have an interesting gravel, clay and alluvial soil mix with different aspects, which helps generate different flavour profiles.

#### Season

In 2024, Rutherglen experienced a wetter than average Spring with very mild yet consistent temperatures. This resulted in ideal growing conditions in which the vines flourished. These conditions continued into December and January, but without any extreme events. The season started one week earlier than average, with all whites coming in disease-free yet with good varietal flavours due to the cooler season. From the start of February, there was no significant rainfall, and the temperatures stayed consistently warmer than average. As the season progressed and the vineyards continued to dry out, the red grapes became more concentrated and intense, whilst still maintaining their freshness. All reds were picked in optimal condition, and the 2024 vintage promises to be one of the standout vintages of the last 10 years.

#### Tasting Note

Vibrant red with dark purple hues. Inviting aromas of spiced plum, mocha, and blackberry preserves. Rich and brooding.

#### General Characteristics

Dry / Full bodied

#### Additional Information

Vegan, Vegetarian

#### Winemaking

The grapes are selected from our best Durif blocks before being partially crushed into red fermenters. The fruit is picked when the tannins are ripe, and the grapes are still plump and fresh. Colour and tannin were extracted early in the fermentation when longer pump overs were used to ensure a softer extraction. The wine is fermented for 10 to 14 days on skins to keep a bright and vibrant fruit profile. The wine is aged in a mix of French and American oak, including 15% new and one-year-old oak. This combination gives tightness and roundness on the palate whilst helping to soften the tannins. This wine is an expressive, approachable Rutherglen Durif.

#### Wine Analysis

Alc/Vol: 14.8%, pH: 3.52, TA: 6.41 g/L

#### Cellaring

Our Durif is made to cellar. It expresses its drinkability now, but will continue to soften over the next 5 to 10 years. This particular wine will cellar nicely for up to 20 years.

#### Winemaker

Marc Scalzo

FOUR GENERATIONS OF WINEMAKING

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