



Premium handcrafted wines from the undulating hills of Shelley's Vineyard. Hand selected premium parcels of fruit, using traditional winemaking practices has resulted in wine of the highest quality.



## DE BORTOLI RUTHERGLEN ESTATE RENAISSANCE DURIF 2024

**Variety**  
Durif

**Vineyard**  
Our durif is grown on the De Bortoli Shelley's vineyards on the eastern edge of the Rutherglen region. The site has an interesting gravel, clay and alluvial soil mix with different aspects, which helps generate different flavour profiles.

**Season**  
Rutherglen experienced a wetter than average spring and 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**  
This wine has Durif's trademark

**General Characteristics**  
Dry / Full bodied

**Additional Information**  
Vegan, Vegetarian

**Winemaking**  
Selected from our best durif blocks, the 2024 Renaissance Durif is partially crushed into small batch red fermenters. The colour and tannin were extracted early in the fermentation when longer pump overs were used to ensure a softer extraction. The fruit is picked when the tannins are ripe, and the grapes are still plump and fresh. The wine is fermented on skins for 10 to 14 days to keep a bright and vibrant fruit profile. The wine is aged in French oak (87%) and a small amount of American oak (13%) barrels. There was 36% new oak, 5% 1-year-old oak, 35% 2-year-old oak, and the balance in older oak. This combination gives tightness and roundness on the palate whilst helping to soften the tannins, finishing with intensity and balance to finish with a premium finish.

**Wine Analysis**  
Alc/Vol: 14.5%, pH: 3.50, TA: 6.43g/L

**Cellaring**  
Our Renaissance Durif is made to cellar. It expresses its drinkability now, but will continue to soften over the next 8 years. This particular wine will cellar nicely for up to 20 years.

**Winemaker**

FOUR GENERATIONS OF WINEMAKING

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