



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 SHIRAZ 2023

Variety
Shiraz

Vineyard

Our Shiraz is grown on the De Bortoli Burgoyne and 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. The soils are a range of gravel, clay and alluvial soil mix, resulting in a positive diversity of fruit flavour profiles.

Season

2023 was a slightly cooler than average year without any extreme heat. Because of a very wet and stressful Spring it was a difficult growing season. Fortunately post December the Summer became more normal. February and March dried out with ideal mild days which resulted in a fantastic year in Rutherglen for our red varieties. The season was three weeks later than average and we feel fortunate to have ended up with the wines we have in the cellar.

Tasting Note

Deep dark brooding red with vibrant red hues. This Rutherglen Renaissance Shiraz offers a rich yet elegant wine with aromas and flavours of dark plums and cassis. The palate is concentrated, with chocolate and licorice followed by integrated smoky cedar oak and spice. The grainy tannins provide

General Characteristics
Dry / Full bodied

Additional Information
Vegan, Vegetarian

Winemaking

Selected from some of the most prized Shiraz vineyards on the Estate, the 2023 Shiraz is partially crushed into small, temperature controlled vats. A small percent of the fruit is handpicked and is added to ferment as whole bunches to help provide a complex tannin structure. A portion of the fruit is cold soaked prior to alcohol fermentation to keep a bright and vibrant fruit profile. A small percentage of Viognier is added to help lift aromatics and freshness which is evident in this vintage! The wine is aged in a mix of French and American oak to give tightness and roundness on the palate whilst helping to give complexity in all areas. The 2023 Renaissance Shiraz included 50% new oak.

Wine Analysis

Alc/Vol 14.5 %, pH 3.64, TA: 6.8g/l

Cellaring

Our Renaissance Shiraz is made to cellar. It expresses its drinkability now but will continue to soften over the next 3 - 6 years. This particular wine will cellar nicely for up to 15 years.

Winemaker
Marc Scalzo

FOUR GENERATIONS OF WINEMAKING

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