



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 2024

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

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

General Characteristics
Dry / Full bodied

Additional Information
Vegan, Vegetarian

Winemaking

Selected from some of the most prized shiraz vineyards on the Estate, the 2024 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 French oak, including 30% new oak, to give tightness and roundness on the palate whilst helping to give complexity in all areas.

Wine Analysis

Alc/Vol: 14.5%, pH: 3.56, TA: 6.49 g/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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