

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 SANGIOVESE 2024

Vineyard

The fruit is grown on the De Bortoli Shelley's and Melville's vineyards on the eastern edge of the Rutherglen region. Shelley's vineyard is home to the original plantings of two different Sangiovese clones. This site is slightly undulating with an interesting gravel, clay and alluvial soil mix. In the Meville's vineyard, the highly regarded MAT7 clone was chosen to add complexity.

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, and 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.

Suggested Cuisine

Sangiovese loves pizza, pasta and traditional Italian cuisine. Enjoy with a hearty homemade minestrone soup, sprinkled with parmesan cheese together with some crusty white bread. It also suits a wide range of pre-dinner nibbles such as bruschetta, lightly cured meats and vegetables.

General Characteristics

Dry / Medium bodied

Additional Information

Vegan, Vegetarian

Winemaking

The grapes were harvested and crushed in the cool of the morning before fermenting on skins for 7 days. The wine was then pressed and aged in a mix of older French and American Hogsheads and Puncheons barrels for ten months. Time in oak is important to accentuate both the bright cherry notes, the naturally spicy and savoury characters whilst helping to soften the chewy tannins.

Wine Analysis

Alc/Vol: 14.0%, pH: 3.53, TA: 5.86 g/L

Cellaring

2 to 8 years.

Winemaker

Marc Scalzo