

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 SHIRAZ 2022

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

2022 was a slightly cooler than average year but without any extreme heat. With higher than average rainfall the vines grew well in Rutherglen. Due to regular rainfall events and a mild summer it was a stressful but ultimately rewarding year in Rutherglen for our white wines and more savoury reds.

Tasting Note

The mouthfeel is soft and balanced with well ripened dark berry fruits combined with spice and fine grainy Shiraz tannin. The oak is integrated into the wine and completes the front palate of fresh berries, chocolates and spice.

Additional Information

Vegan, Vegetarian

Winemaking

Selected from some of the most prized Shiraz vineyards on the Estate, the 2022 Shiraz is partially crushed into temperature controlled vats. A small percentage of the fruit is handpicked and is added to ferment as whole bunches to add freshness. A small amount of Durif helps give a complex tannin structure and a dark fruit profile. A small percentage of Viognier is added to help lift aromatics and freshness. The wine is aged in French and American oak to give tightness and roundness on the palate whilst helping to give complexity in all areas.

Wine Analysis

Alc/Vol 14.5% pH 3.67 TA: 6.05 g/L

Cellaring

Our 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 10 years.

Winemaker

Marc Scalzo