

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.



SPARKLING SHIRAZ DURIF - LIMITED EDITION 2016

Variety

75% Shiraz, 25% Durif

Vineyard

Our Shiraz is grown on the De Bortoli Burgoyne's and Shelley's vineyards on the eastern edge of the Rutherglen region. The Durif component is sourced from selected blocks on the Shelley's vineyard. Both sites have an interesting gravel, clay and alluvial soil mix, resulting in a positive diversity of fruit flavour profiles.

Season

After a cooler and slightly wetter than average Winter, Rutherglen had good growing conditions through Spring. The Summer was warm and dry with above average temperatures but without any days of extreme heat. This allowed the grapes to develop full flavours and bold character with some fantastic depth of colour.

Tasting Note

Brick red hues framed by soft persistent bubbles. Aromas of dusty oak with delicate chocolate and preserved cherry, dried plum characters with nuances of spice. The wine spent 4 years in old oak and 2 years on yeast lees to add a further dimension. On the palate, the wine exhibits soft chocolate, spice and a creamy mouth filling mousse. The residual sweetness from recent disgorging creates complexity with the chalky tannins and aged characters to balance

General Characteristics

Medium Dry / Full bodied

Winemaking

Parcels of 2016 Shiraz and Durif were hand selected for their suitable flavour profiles and tannin structure. Richness of fruit with great balance, and softness of tannins were most desired. The final blend was made and then matured in older oak hogsheads for four years to add a further dimension to the wine. This wine was then tiraged into bottle to undergo its secondary fermentation. Each bottle was then left on yeast lees for two years to help add softness and creaminess and a fine bead. It was then disgorged, freshened up and is ready to be enjoyed. The fineness of the mousse and bead balance the mouthfeel and texture of the wine. The sweetness was added to balance the palate and the consistency of the wine, delivering a wine to be savoured.

Wine Analysis

Alc/Vol: 13.0%, pH: 3.54, TA 5.4 g/L, Residual Sugar: 30g/L, CO2: 9.6g/L

Cellaring

This wine will drink well over the next 5 to 8 years but will be drinking at its best over the next two years.

Winemaker

Marc Scalzo

FOUR GENERATIONS OF WINEMAKING

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