



## SHIRAZ DURIF

### *Varieties:*

A blend of 51% Shiraz and 49% Durif.

### *Vintage:*

2013.

### *Appearance:*

Medium dark red.

### *Aroma:*

Blackberry and white pepper.

### *Palate:*

Medium to full bodied with notes of blackberry, raspberry, white pepper with subtle, supporting oak. Medium-grained, mouth filling tannins with a lengthy finish.

### *Food pairing:*

Scotch fillet steak with a peppercorn sauce or roast turkey with a cranberry sauce.

### *Cellaring:*

Enjoy now or until 2018.

### *Winemaking notes:*

The Shiraz and Durif were picked and fermented separately. The Shiraz gives vibrant fresh berries, while the Durif component adds structure and firm tannin. The wine was aged for 18 months in French and American hogsheads.

### *Specifications:*

Size: 750mL Alc/Vol: 14.8% Residual Sugar: 0g/L Titratable Acidity: 7.5g/L pH:3.59

*“The Shiraz gives vibrant fresh berries whilst the Durif component adds structure and firm tannins. A very popular blend of two of Rutherglen’s best varieties.”*

*Wendy Killeen, CEO*