



## DURIF

*Variety:*

100% Durif.

*Vintage:*

2015.

*Appearance:*

Dark red.

*Aroma:*

Dark fruits and fragrant spice.

*Palate:*

Quintessential of this grape variety when grown in Rutherglen, there is plenty of rich, ripe, dark fruit supported by full-bodied tannins and toasty oak.

*Food pairing:*

Best paired with rich and hearty fare like a boeuf bourguignon, cassoulet or seared steak.

*Cellaring:*

Enjoy now or until 2025.

*Winemaking notes:*

Fruit from the SKV vineyard was fermented in our open fermenters, receiving daily plunging. The wine was then transferred to a mixture of hogsheads, primarily new American and French, where it took on further complexity in the oak before blending. With great structure, acidity and tannins, it will reward patient cellaring of up to 10 years.

*Specifications:*

Size: 750mL Alc/Vol: 14.8% Residual Sugar: 0g/L Titratable Acidity: 5.8g/L pH: 3.82

*“This wine is medium to full bodied displaying traditional Rutherglen dark fruit flavours and bold tannins yet its palate is silky and smooth. A real standout from the 2015 vintage.”*

*Wendy Killeen, CEO*