



SHIRAZ DURIF

Variety:

60% Shiraz and 40% Durif.

Vintage:

2016.

Appearance

Cherry red in colour.

Aroma:

A mix of sweet and savoury spice with a touch of vanilla oak. Notes of cinnamon, nutmeg and allspice combines with bright raspberry.

Palate:

Bright and sweet fruit from the Shiraz is complemented by persistent and drying tannins from the Durif. These two great varieties combine to create a lengthy and full palate with flavoursome coffee bean on the finish.

Food pairing:

Scotch fillet steak with a peppercorn sauce or with a chicken and vegetable pie.

Cellaring:

Cellar until 2021.

Winemaking notes:

Shiraz grapes from our Francis vineyard and Durif from the Cellar Block were picked at night to preserve fruit flavours, and transferred immediately to open-top fermenters. These vats were hand-plunged daily to extract tannins and colour. The wine was then transferred to a mixture of new and old hogsheads, both French and American. Oak was carefully selected to bring out the flavours and the tannins in the wine while adding a touch of complexity and length to the palate. The wine was left to mature in this oak for an initial 6 months, then the individual parcels were blended, combining the brighter fruit of the Shiraz with the darker fruit and tannin structure of the Durif. The wine was then returned to barrel for a further 9 months to allow these flavours to blend together.

Specifications:

Size: 750 mL Alc/Vol: 14.0% Titratable Acidity: 6.0 g/L pH: 3.85

“As Shiraz and Durif are closely related grapes, it’s no surprise that this blend is one of our most popular. Plenty of rich fruit and tannin from a great year shows how these varieties thrive in our soils.”

Ruston Prescott, Vineyard Manager