



FINE AUSTRALIAN WINES

# METAL LABEL

## DURIF 2020



**Winemaking** The Durif was harvested from two vineyards in the Riverina in the second half of March. The fruit was destemmed and crushed then fermented in static fermenters with an addition of premium untoasted French oak chips for five days and pumped over regularly to optimise colour stability, and tannin structure. The wine was drained, pressed and stored in stainless steel tanks until malolactic fermentation was complete. It was then transferred onto French oak staves and matured for approximately four months, giving a subtle and delicate oak influence. The wine was then matured in tank for a further six months before crossflow filtration and bottling.

**Tasting note** Intense aromas of violets, blackberry and subtle chocolate herald this mouth staining Durif's inky dark fruit characters of blackberry, anise, and smoky liquorice. The well-integrated mocha oak influence and tight tannins adds complexity and depth that persists to a long flavoursome finish and concentrated palate.

**Region** Riverina (SEA)

**Wine Analysis** Alcohol: 14.00%      pH: 3.45  
TA: 7.40 g/l                      RS: 5.7 g/l

**Style** Dry, full bodied.

**Food Match** Enjoy with BBQ T-Bone steak with chimichurri salsa.

**Cellaring** This wine has been made to drink now but will cellar for up to 5 years.

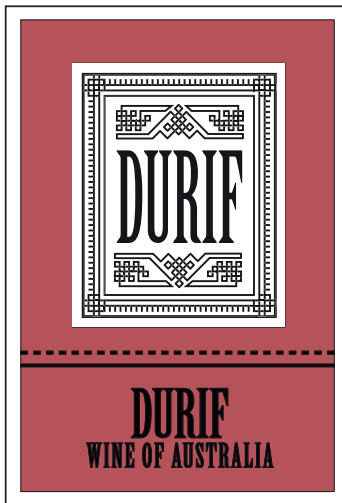
Winemaker,  
James Ceccato



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**DURIF  
2020**



Carton Packaging

## Packaging Detail

**Range:** Metal label

**Product:** Durif

**Approx. Case Weight:** 8kg

**Bottle Barcode No:** 9335966003835

**Carton Barcode No:** 19335966003832

**Bottle:** Super Premium Claret

**Bottle Weight (grams):** 732

**Package Weight (grams):** 1458

**Bottle Dimensions (hxd):** 329mm x 75mm

**Carton Size:** 6 pack

**Carton Dimensions:** 230mm x 156mm x 335mm

**Slipsheet Configuration:** 96 (domestic) - 84 (export)