



FINE AUSTRALIAN WINES

METAL LABEL

DURIF 2021



Winemaking The Durif was harvested from three vineyards in the Riverina in the across 3 weeks in March. The fruit was destemmed and crushed then fermented in static fermenters with an addition of premium French oak chips for five days and pumped over regularly to optimise colour stability, and tannin structure. Each parcel was drained, pressed and stored in stainless steel tanks until malolactic fermentation was complete. Separate parcels were then transferred onto French oak staves/premium oak chips and matured for approximately four months, giving a subtle and delicate oak influence. The wine was then matured in tank prior to 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: 14.06% pH: 3.56
TA: 7.00 g/l RS: 5.2 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,
Daren Owers

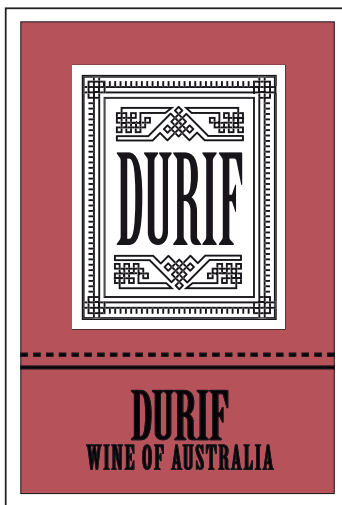




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**DURIF
2021**



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)