

RUTHERGLEN ESTATE

Modern classic winery, with respect for tradition. Situated in the north-east corner of Victoria, it is one of the most progressive and diverse viticultural regions in Australia.



DE BORTOLI RUTHERGLEN ESTATE SHELLEY'S BLOCK 2021

Variety

Marsanne, Viognier, Roussanne

Additional Information

Vegan, Vegetarian

Vineyard

Our Marsanne, Viognier and Roussanne are grown on the De Bortoli Shelley's Vineyard on the eastern edge of the Rutherglen region. The site has interesting gravel, clay and alluvial soil mix.

Winemaking

The wine was fermented using a mix of tank fermentation and French oak barrels. 72% of this wine was fermented in stainless steel with 28% fermented in French oak barrels using indigenous yeast. Of this 7% was new oak and 7% one year oak. Following fermentation, the wine was then aged on lees in both oak and tank for 8 months. Stirring and malolactic fermentation were avoided to retain the natural acidity and drive of the wine and so not to interfere with the wine's bright zesty fruit profile. The oak component was added to add subtle complexity, texture and weight to the wine. The wine was bottled in February 2022.

Season

2021 was a fantastic year to grow grapes in Rutherglen. After regular rainfall events and a mild summer, the grapes have ripened to their ultimate potential. The whites in particular have outstanding flavour intensity. The reds have great colour, varietal flavours and structure, which is enhanced to the natural acid retained due to the cooler season.

Wine Analysis

Alc/Vol: 12.7% pH: 3.31 TA: 6.2 g/L

Tasting Note

Pale straw with green hues, complex, citrus, spice, apricot, ginger with subtle oak and dry herb aromas. The palate has beautiful length and structure, soft texture, with nutty, citrus and delicate spice notes.

Cellaring

Superb for drinking now, but can cellar nicely for up to 10 years.

Winemaker

Marc Scalzo

Wine Style

Dry white.