

BROWN BROTHERS MILAWA VINEYARD

Tasting Notes



2018 Brown Brothers Limited Release Durif

Release date – 4/10/2021

The Wine

The fruit for this wine comes from our own Heathcote vineyard which sits on the rolling eastern slopes of the Mount Camel range in central Victoria. The wine is a deep saturated black red colour with a vibrant purple hue. Aromas of spice, tobacco and dark berry fruits leap out of the glass, while the use of predominantly older oak has given the palate an elegance and refinement that is not usually found in young durif. Blackberry and plum fruit flavours are also a strong influence on the palate, offering an impressive intensity and a full bodied finish. Cellared correctly this wine will age for 7-9 years from vintage.

The Grape Variety

Bred by the legendary Dr François Durif in southern France around the 1880's, the grape is characterized in the vineyard by its small berries, tight bunches and its ability to produce deeply coloured, highly flavoured, tannic red wine.

Technical Description

The durif grapes used to make this wine were grown at Brown Brothers' Heathcote Vineyard in central Victoria. The fruit was harvested during March at baumé levels ranging between 13.8 to 14.4. Following fermentation, the wine spent 12 months in new oak (15%), and the balance in older American oak puncheons and barriques. It was bottled with an alcohol of 14%.

Serving Suggestions

Try this durif with a powerful cassoulet that is packed with duck, pork belly and spicy sausage. Or why not roast an eye fillet to rare and slice it thinly and top with a juniper infused red wine jus. For cheese a classic aged cheddar complements the tannins in a young durif.

Related Wines

Shiraz, Mondeuse and Cabernet; Shiraz

