

FORTITUDE DURIF

VINTAGE: 2019

SIZE: 750ML ALC/VOL: 13.8% VEGAN FRIENDLY: YES

"Rutherglen's famous and unique grape variety. We named this in honor of my grandfather, Norman Killeen, who had the fortitude to steer S&K through decades of development and growth." - Natasha Killeen





Estate grown Durif.



Deep and clear ruby to purple.



Light wood spices, red berries and violets.



Blackberry, raspberries and dark chocolate fill the palate. Soft tannins throughout balance with the fruit weight.



Pair with rabbit or duck, game meat that has strong flavours to compliment the bold tannin and fruit weight from Durif.



In days past, Durif was often cellared for a long time. This wine does not need too much time, approximately 2-5 years. Even better is to decant to a wide base decanter or jug to enhance flavours and softness.



Durif is Rutherglen's own, first planted here in 1906 it has been made in may styles. This is a modern take on the variety with softer tannins and fresh fruit flavours that is more approachable as a younger wine. 2019 was a very hot year and therefore yields were low, but the resultant flavours are intense and satisfying.