



Durif - 2019

Concept

We have developed a unique brand around the Durif variety. Durif is a cross between Shiraz and the almost unknown Peloursin variety. Developed by Dr Francois Durif over 100 years ago the variety was intended for the warm, dry climates of Southern France, it is no surprise that it has flourished in Rutherglen.

Grape Variety

Durif is a local hero that flourishes in North East Victoria and is sometimes called Rutherglen Durif. Our long, warm Autumn days give the grapes plenty of time to develop their intense colour and rich flavours.

Colour, Nose and Palate

Colour: Inky-dark. Opaque through the glass, but tilt it far enough over and a strikingly vibrant purple rim can be glimpsed. Nose: We think Durif should be pretty, not grubby or grunty and this is particularly important in the aromatics. This is Durif as we like it, gorgeous wafts of blueberries and violets with some lovely chocolaty notes. Palate: This wine is all about classic Durif richness and power without the decade-long wait for drinking perfection. Full-bodied and packed with intense berry flavours, spice and dark chocolate characters. It wouldn't be Durif without tannins, but careful winemaking has ensured that these are well integrated, soft and supple, whilst still letting you know what is in the glass!

Winemaking

The fruit is harvested and then brought to the winery to be crushed and destemmed before fermentation. Fermented in our historic open vats, hand plunged two to three times a day during fermentation and then pressed off through the 1883 basket press into tank. A portion remains in tank with the balance being matured in 3-4 year old French oak barriques and puncheons for 18 months. The wine is then blended prior to bottling. This is a wine of outrageous colour and intensity and lovely freshness.

Food Matching

The rich flavours and firm tannins of Durif are very well suited to hearty dishes. A simply splendid beef pie would go down a treat.

Cellaring

Durif is a great red wine for ageing. This vintage has plenty of tannin and enough acidity to keep the wine balanced and improving for 5 to 8 years. However it will throw some sediment so is best decanted before serving.



Technical Information

Variety - Durif
 Alcohol - 14.1%
 Standard Drinks - 8.3
 Contains Sulphites
 Price - RRP: \$30.00
 Vines Planted 2000
 pH 3.68
 TA 7.51
 Harvested 20/03/21
 Bottled 08/07/21



Halliday Wine Companion 2020

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