

# 919 Reserve 2018 Durif

## 750mL



### Tasting notes

This full bodied red wine is inky purple. It has aromas of mulberry and blackberry, dark chocolate, mint and black cherry. It has flavours of summer berries, cherries and chocolate with well-integrated American oak. The tannins are firm with a dry finish.

### Cellaring and food match

Drink now or cellar 8-15 years. Serve at room temperature, and consume within 3 days of opening for freshness. Durif is a full-bodied red which goes particularly well with beef. We suggest a seared fillet with a red wine jus. Explore the taste of our Durif with classic Australian pavlova with mixed berries.

### Awards

97 points Winestate 2022 Organic and Biodynamic Awards.

### Technical and winemaking

This wine is sourced from the 919 vineyard in Glossop, South Australia. Even temperatures for the season provided perfect ripening conditions. A couple of heat spikes challenged irrigation management and shortened the ripening season, resulting in an early conclusion to vintage. After crushing and fermenting, the wine was matured in old and new American oak for 20 months. The wine is minimally handled prior to bottling.

Organic status

Barcode: 9347997000554

Closure: Screwcap

Alcohol: 16.0%

919 Wines

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