



DURIF

Variety:

100% Durif.

Vintage:

2014.

Appearance:

Dark red.

Aroma:

Dark fruits and fragrant spice.

Palate:

The tannins are medium-full bodied and are supported by a strong acid backbone, adding to the length of the palate.

Food pairing:

Best paired with rich and hearty fare like a boeuf bourguignon, cassoulet or seared steak.

Cellaring:

Enjoy now or until 2024.

Winemaking notes:

One puncheon of wine was made from grapes that escaped the frost. Matured for 18 months in oak, the wine was bottled unfiltered and unfiltered. With very good acidity, this wine will develop well in the bottle and reward patient cellaring.

Specifications:

Size: 750mL Alc/Vol: 14.8% Residual Sugar: 0g/L Titratable Acidity: 5.8g/L pH: 3.28

“With great acidity, fine-grain tannins and a silky mouthfeel, our 2014 Durif is great to share over a meal with friends or will happily cellar for several years.”

Andrew Drumm, Winemaker