



## SHIRAZ DURIF

### *Varieties:*

A blend of 50% Shiraz and 50% Durif.

### *Vintage:*

2015.

### *Appearance:*

Medium dark red.

### *Aroma:*

Perfumed, with blackberries and a trace of white pepper.

### *Palate:*

Medium to full bodied with notes of blackberry, white pepper with subtle, supporting oak. Medium-grained, mouth filling tannins with a lengthy finish.

### *Food pairing:*

Scotch fillet steak with a peppercorn sauce or roast turkey with a cranberry sauce.

### *Cellaring:*

Enjoy now or until 2020.

### *Winemaking notes:*

The Shiraz and Durif were picked and fermented separately. The Shiraz gives vibrant fresh berries, while the Durif component adds structure and firm tannin. The wines were aged in French and American hogsheads.

### *Specifications:*

Size: 750mL Alc/Vol: 14.5% Residual Sugar: 0g/L Titratable Acidity: 5.7g/L pH: 3.92

*“This is a great example of how well Shiraz and Durif thrive in Rutherglen’s soil and climate. The blend boasts great weight and rich flavours.”*

*Wendy Killeen, CEO*