



2016 RESERVE DURIF

Variety:

100% Durif.

Vintage:

2016.

Appearance:

Deep, dark plum red.

Aroma:

Very aromatic with notes of blue violets and wild blackberries.

Palate:

A very full palate with rich blackcurrant and vibrant cherry cola notes. The tannins are persistent and mouth filling, but not aggressive. Selected oak from single forests provide spice and smoky notes and a structured backbone to carry the fruit and tannins for many years. A well balanced and complex Durif that can be enjoyed young or develop with up to ten years of careful cellaring.

Food pairing:

Slow-cooked shank with a hearty ragu, a wild mushroom and truffle flavoured risotto or a French-inspired cassoulet.

Cellaring:

Cellar until 2026, with optimum drinking as a 6-8 year old wine.

Winemaking notes:

Fruit was hand thinned in order to bring the vines into balance and increase complexity and flavour. The 2016 season was warm and fast ensuring excellent ripening for this late harvest variety. The Durif was picked in the cool of the night and fermentation management focused on extracting optimum flavour, colour and tannin. The wine was matured in selected oak as the rich and ripe flavours of the variety need strong and spicy American oak for structure and complexity and quality French oak rounds out the palate.

Specifications:

Size: 750 mL Alc/Vol: 14.2 % Titratable Acidity: 5.8 g/L pH: 3.77

“The 2016 vintage was an excellent year for Durif and you can taste it in this wine. The flavours are deep and dark with very lengthy and drying tannins. It’s a big and bold red however our careful selection of oak and optimal fruit ripeness has ensured a balanced wine. This is one to put away for a few years.”

Andrew Drumm, Winemaker