



08 RUTHERGLEN ESTATES SPARKLING SHIRAZ DURIF

Impress with this perfect mouthful of flavour and fizz for any celebratory occasion ...

VINTAGE CONDITIONS

Rutherglen fared particularly well in a vintage that saw floods and heat-waves cause havoc in many other Australian regions, with generally dry and moderately warm conditions resulting in great flavour development and wine balance. Yields, particularly in red varieties were lower than expected, largely due to small berry sizes, adding great intensity of colour and flavour.

TASTING NOTES

After the success of our inaugural vintage, we pleased to release a second vintage of our sparkling red. Made from two of Rutherglen's iconic red grape varieties in a blend of Shiraz and Durif, we have added the 'sparkles' via the traditional 'methode champenoise', with secondary fermentation in the bottle.

Fresh fruit flavours and aromas of pepper, spice, chocolate and anise fill the mouth and then linger with a subtle touch of residual fruit sweetness. This wine is a mouthful of flavour and fizz, and is the perfect complement to any celebratory occasion.

WINEMAKING

Separate batches of Shiraz and Durif wines were selected and blended to produce a fresh, fruit driven and intensely flavoured dry red base wine with great balance and soft rounded tannins. The wine was then bottled with a touch of sugar and yeast, and allowed to undergo secondary fermentation to produce the 'fizz'. It was left to sit for six months before the removal of the yeast and dosage or 'sweetening' with a small amount of liqueured vintage port

AWARDS

SILVER Rutherglen Wine Show 2009

ENJOY

Our sparkling red is the perfect complement to any special occasion, or ideal with Christmas turkey and New Year celebrations. Also makes a great accompaniment to any rich and hearty meal.

CELLARING

Up to 18 months, but perfect for drinking now.

WINE DETAIL & ANALYSIS

Varieties 70% Shiraz, 30% Durif

Region Rutherglen, North East Victoria

Harvest date

March 2008

Release date

September 2009

Alcohol 14.5%

Oak treatment 30%
old French oak
hogshead

Total acid 6.15g/L

pH 3.44

Residual sugar
approx 30g/L



Shiraz Durif