



2007 RENAISSANCE ZINFANDEL

This addictive wine is our sales & marketing manager's personal favourite ...

TASTING NOTES

While not very common in Australia, Zinfandel is an extremely popular red grape variety in California, where it is often made in a 'blush' or rosé style and produces some of the most delicious and berry rich red wines. In Italy it is known as Primitivo.

As a late ripening variety with tight bunches, uneven ripening patterns and thin skins, if not grown in a suitably warm and dry climate, Zinfandel will fail to reach its optimum level of ripeness, can easily develop Botrytis infections. Rutherglen climate and conditions, our well drained soils and the exposure of our site make our vineyard a perfect location to produce world-class, full-bodied red Zinfandel.

This wine is addictive! Ripe berry and brambly fruit, licorice, coffee and chocolate aromas carry through to a rich and flavoursome wine. The wine is mouthfilling, has soft tannins and a bright acid finish. This is the second vintage of Zinfandel we have produced, and we are excited about the potential of this variety as a premium regional specialty.

WINEMAKING

We handpick our Zinfandel, selecting only the best and ripest bunches, with a small amount of shrivel, ensuring we make a wine with the full spectrum of berry and bramble flavours, ripe tannins, but without the excessively high alcohol levels that the variety tends to produce.

The fruit is crushed and chilled to approximately 5°C and allowed to soak in small open fermenters for 48 hours before yeast inoculation – capturing the soft, bright berry characters typical of Zinfandel. This technique is an important 'house' feature of most of our red wines. The fruit is then inoculated with a spicy yeast and fermented for about five days, being pressed directly to oak barrel to complete both alcoholic and malolactic fermentations.

Winemaking continued ...

The wine was then matured in barrels for 12 months. We used a combination of new and one year old hogsheads and puncheons and only Americian oak for Zinfandel, as the broader grain oak and coconut hints complements the structure and flavour. During final blending, we added a small portion of the Rutherglen iconic variety, Durif, to complement the fruit characteristics and enhance tannin structure.

AWARDS

SILVER Victorian Wine Show 2009

SILVER Federation Square Wine Awards 2009

SERVE WITH

This is the perfect wine to accompany red meat or a spicy casserole, or just a delicious drink on its own. It should be served at a moderate room temperature.

CELLARING

This wine will benefit from a few extra months and develop some lovely leathery characters with age, but ideally should be consumed within 3 to 5 years.

WINE DETAIL & ANALYSIS

Variety Zinfandel (Primitivo)

Region Rutherglen,
North East Victoria

Harvest date March 2007

Release date January 2009

Alcohol 14%

Oak treatment American Coopers
Canton, Demptos, AP John and Kelvin

Total acid 6.4g/L

pH 3.60



Renaissance