

# RESERVE DURIF 2021



## THE STORY

We often joke at Warrabilla that Durif is why we get up in the morning, and the reason we lay awake at night! It's a fickle variety, demanding a lot of its grower and maker, but when done well the results are simply glorious.

## THE FRUIT

100% Durif from our home and Parola's, home and Gooramadda (grower) vineyard.

## GROWING

An ideal 2021 vintage with a cool growing season through spring and early summer, and low disease pressure which is key for Durif. Mild and warm through ripening, with no significant heat spikes, and fruit harvested in optimum condition.

## WINEMAKING

Harvested over multiple days, and open fermented in two tonne parcels with twice daily plunging. Pressed to mostly new and one year old American oak, with a small percentage of French also included in the blend.

## THE NUMBERS

Harvest: March & April 2021  
pH: 3.55  
TA: 7.9 g/l  
Alcohol: 16.5%

## TASTING NOTE

A full spectrum of blue and black fruits on the nose, ripe and primary with spicy blueberry and blackberry characters to the fore.

The rich fruits meld beautifully with creamy vanillin oak characters on the mid palate, with a blanket of fine but firm tannins in the background. Flickers of earth and ironstone underpin the flamboyant fruits, making for a complex overall package.

We advise enjoying Durif young, or with significant bottle age, and leaving it to develop in between. So drink over the coming 1-2 years or enjoy as a mature wine with with 7-8 years bottle age.

