



CALABRIA

FAMILY WINES

THREE BRIDGES

DURIF 2021

Celebrating 25 years the Three Bridges range was born from Bill Calabria's dedication to creating a strong reputation for premium Riverina wines. The range now includes award-winning varietals from several of Australia's most renowned regions, including the Barossa Valley.

Each wine in the Three Bridges range begins with a commitment to selecting exceptional parcels of high quality fruit to deliver balanced full-bodied wines of outstanding character. The label pays homage to the three bridges built in the early 1900s, adjacent to the winery, supplying water from the iconic Snowy Mountain scheme to the vineyards of the Riverina, Australia.



Region: Riverina, New South Wales, Australia.

Bouquet: An aromatic blood plum and wild cherry nose with an array of violets, mocha and vanilla biscuit.

Palate: An intense, full bodied palate of plums, mulberries and cherries, complemented by American oak sweetness, and an elegant tannin structure of support and power.

Suggested Cuisine: Ideal accompaniment to rich meat dishes, such as succulent beef cheeks with polenta, or braised lamb shanks. Enjoy also with vintage cheddar cheeses.

Season: A favourable growing season with a mild spring and summer, allowing for the fruit establish with the absence of extreme heat pressure. This created an overall high-quality vintage with very healthy yields.

Winemaking: "Fermented in open top concrete fermenters, thoroughly plunged twice each day throughout a slow fermentation lasting 7 – 8 days. After primary fermentation, the wine is barrelled down to 100% American oak Hogsheads and Barriques, to mature for 12 months. Durif is a red wine originally sourced from France. The berries produced are small and concentrated and performs best in warm, sunny areas and that is why Calabria Wines has so much success with it. The wine produced is full flavoured with intense colour & high tannins & will age well." - Emma Norbiato, Chief Winemaker

Wine Analysis: Alc/Vol: 14% | pH: 3.56 | TA: 6.23g/L | Sugar: 3.2g/L

Cellaring: This wine is ready to enjoy now and has a cellaring potential of 10 years.

