



The legacy of our founder, Elisabetta Calabria, continues to live on through beautiful expressive wines, that are proud, authentic and generous, in honour of Elisabetta's nature.



DURIF 2022 BAROSSA VALLEY

THE VINEYARD

Hand selected from a single vineyard in the highly acclaimed Barossa Valley region in South Australia, from the Calabria family 'Sophie' vineyard.

THE SEASON

The 2022 Barossa Valley season was of overall high quality, producing Durif with intense, rich and balanced flavours. Rainfall in the early months of the season allowed for optimum levels of soil moisture, setting up healthy vines for the growing season ahead. With a mild summer, the fruit had optimal ripening conditions and developed with exceptional quality flavours and colours.

WINEMAKING

Crafted under the guiding hand of the Calabria winemaking team, the fruit is picked vine by vine and sorted to ensure perfect fruit reaches the fermenter. The single vineyard Durif parcel is fermented on skins for 10 days, then pressed direct to barrel in 100% American oak (30% brand new) to be matured for 12 months.

BOTTLE MATURATION

Drinking well now but will reward medium term cellaring for ten years.

TASTING NOTE

A voluptuous Durif with aromas of black cherries and hints of exotic spice, complemented by a full bodied palate layered with luscious dark forest berries, bitter chocolate and a persistent finish.

SUGGESTED CUISINE

Pairs well with slow-roasted brisket with aromatic spice rub, this wine will also work well with Venison Bourguignon.

ANALYSIS

Alcohol by Volume 13.0% | pH: 3.6 | Titratable Acidity: 5.93 g/L | Sugar: 1.1 g/L