

## BROWN BROTHERS MILAWA VINEYARD

### Tasting Note

#### 2007 Limited Release Durif

Release date - 1 November 2009

#### The wine

The fruit for this wine comes from our own Heathcote vineyard which sits on the rolling eastern slopes of the Mount Camel range in central Victoria. The wine is a deep saturated black red colour with a vibrant purple hue. Aromas of dark blood plums, liquorice and tobacco leap out of the glass, while the use of predominantly older oak has given the palate an elegance and refinement that is not usually found in young Durif. Dark berry fruit flavours are also a strong influence on the palate, offering an impressive intensity and a robust finish. Cellared correctly this wine will age for 7-9 years from vintage.

#### The grape variety

Bred by the legendary Dr François Durif in the Rhone Valley (France) in the 1880's, the grape is characterized in the vineyard by its small berries, tight bunches and its ability to produce deeply coloured, highly flavoured, tannic red wine.

#### Technical information

The Durif grapes used to make this wine were grown at Brown Brothers' Heathcote Vineyard in central Victoria. The fruit was harvested from the 13<sup>th</sup> to the 17<sup>th</sup> of March at 13.8° to 14.2° baumé. Following fermentation, the wine spent 18 months in new (25%), two year old (34%) and the balance in older American oak puncheons and barriques. It was bottled with an alcohol of 14.5%, a pH of 3.26 and an acid level of 6.5 g/L.

#### Serving suggestions

Try this Durif with a pepper encrusted porterhouse topped with a red wine jus and char grilled vegetables. It would also work well with mild spiced Indian curry with garlic naan bread and saffron rice.



Nothing but the wine.

