

Premium handcrafted wines from the undulating hills of Shelley's Vineyard. Hand selected premium parcels of fruit, using traditional winemaking practices has resulted in wine of the highest quality.



# DE BORTOLI RUTHERGLEN ESTATE RENAISSANCE VRM 2023

# Variety

Viognier Roussanne Marsanne

## Vineyard

Our Marsanne, Viognier and Roussanne are grown on the De Bortoli Shelley's Vineyard on the eastern edge of the Rutherglen region. The site has interesting gravel, clay and alluvial soil mix.

## Season

2023 was a slightly cooler than average year without any extreme heat. Because of a very wet and stressful Spring it was a difficult growing season. Fortunately post December the Summer became more normal. February and March dried out with ideal mild days which resulted in a fantastic year in the North East of Victoria for our white wines and roses. The season was three weeks later than average and we feel fortunate to have ended up with the wines we have in the cellar.

## **Tasting Note**

This wine has delicate honeysuckle, apricot, flinty and tropical fruit notes, with stylish hints of cedar and toast from premium oak and lees contact. The palate is mouth filling, has texture and ripe fruit flavours, with enduring citrus and toasty notes on the finish. This elegant blend is a truly harmonious yet complex wine.

# Additional Information Vegan, Vegetarian

### Winemaking

100% of the wine was fermented in a mix of Hogsheads and Puncheon size French oak barrels. The different combinations of format and seasoning, along with the new oak component (26%) and one year old oak (15%) contribute to a lovely integration of oak, apricot and citrus fruit, spice, and subtle texture. The wine was fermented using indigenous yeast. Following fermentation the wine was then aged on lees in the same barrels for 10 months. Stirring and malolactic fermentation was avoided to retain the natural acidity and drive of the wine and so not to interfere with the wine's bright zesty fruit profile.

# Wine Analysis

Alc/Vol: 13.0 %, TA: 6.00g/L, pH: 3.38

### Cellaring

Superb for drinking now, but has been made to cellar nicely for up to 10 years.

## Winemaker

Marc Scalzo

FOUR GENERATIONS OF WINEMAKING