

# DE BORTOLI

## Rutherglen 'Renaissance' Zinfandel 2018



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	ZINFANDEL
<b>Region:</b>	VICTORIA
<b>Vintage:</b>	2018
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Our Zinfandel is grown on the De Bortoli Shelley's vineyards on the eastern edge of the Rutherglen region. The site has an interesting gravel, clay and alluvial soil mix with different aspects which helps generate different flavour profiles
<b>Vinification:</b>	The fruit was fermented in traditional open fermenters, with gentle, hand plunging during fermentation on skins. At the completion of alcoholic fermentation the wine was pressed to barrel for malolactic fermentation and maturation for 18 months. The wine was matured in American oak hogsheads, 37% new, 25% 2 year old and 38% 4 year old oak.
<b>Bouquet:</b>	This wine's nose has rich, dark berry, fruit cake and spice aromas with an integrated oak lift.
<b>Palate:</b>	The palate exhibits balance, richness and intensity of flavour, in the dark berry spectrum. The mocca oak integrates well with alcohol warmth, and fine tannins. Balance and length of flavour are hallmarks of this premium Rutherglen Renaissance wine
<b>Cellaring:</b>	Now up to 8 years

### Technical Analysis:

<b>Alcohol:</b>	15.20%	<b>pH:</b>	3.36
<b>Packaging:</b>	6 x 750ml	<b>Titrateable Acidity:</b>	7.2
<b>Hancocks Product:</b>	29694		