



NUGAN

ESTATE

MANUKA GROVE VINEYARD  
DURIF 2018



Durif



Riverina



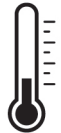
Food Pairing



March 2018



14.5% Alc



16-18°  
Serving Temp



Light  
Bodied

Full  
Bodied



## WINEMAKING

Durif is a rich and robust red grape variety that revels in the warm and dry conditions of Manuka Grove at Hanwood, New South Wales. Upon reaching optimum ripeness, the parcel was harvested and destemmed without crushing, to retain whole berry during ferment. Fermentation was undertaken in rotary fermenters, which were rolled twice daily for 8 days ahead of pressing to new and seasoned American oak hogsheads for maturation.

## WINEMAKER'S COMMENTS

Deep garnet in appearance with youthful crimson hue. Aromas of dark cherry and blood plum over milk chocolate oak. The palate displays rich and generous flavours of black cherry, plum pudding and dark chocolate melded with earth and vanillin notes. The final result is a delicious, full bodied red wine with generous fruit intensity, balance and structure.

## WINE & FOOD MATCH

Enjoy with seared Lamp rump, or caramelised Veal shanks with Polenta, or aged Cheddar cheese.

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