

ESTD  1928
De BORTOLI
FAMILY WINEMAKERS

ReVivé

RUTHERGLEN ESTATE

Issue 36 Spring 2020



Cellar Door Locations

Rhone Valley Whites

Wine Accolades

Tuileries talk



De Bortoli – Yarra Valley

De Bortoli Cellar Doors ...

The De Bortoli family story is one of determination and triumph that started 90 years ago in war-torn Europe and is now told, generations later, across Australia.

The heritage encompasses the universal story of immigrants making good in an adopted land, the rise of the Australian wine industry and the tale of a hardworking and innovative family who considers good wine, good food and good friends to be among the true pleasures in life.

Apart from our Rutherglen Cellar Door, (which is also home to Tuileries accommodation and restaurant) which most of you are already familiar with, De Bortoli Wines has three additional cellar doors located in both Victoria and New South Wales.

Did you know that our Cellar Club members now receive a member discount when they visit any of the De Bortoli Cellar Doors?

Exciting New Offer **Mixed Region Pack**

We understand that you may not be able to travel to the other Cellar Doors at the moment so have decided to give you a chance to sample some of their wines by introducing a 'Mixed Region Pack'. As with all of our current packs, you are free to swap between the type of pack to suit your needs or to add this pack to your current order.

Our inaugural '**Mixed Region Pack**' will include one bottle of the following wines:



Vinoque 2017 Pinot Blanc (Yarra Valley Vic)

Regional Classic 2018 Tumbarumba Chardonnay (Tumbarumba NSW)

2019 Rose Rose (King Valley Vic)

Villages 2019 Tempranillo Touriga (Heathcote VIC)

Regional Classic 2018 Gundagai Shiraz (Gundagai NSW)

2015 Limited Release Shiraz Durif (Rutherglen VIC)



Cellar Club price
\$110.00



Cellar Club price
\$210.00



Cellar Door Locations ...

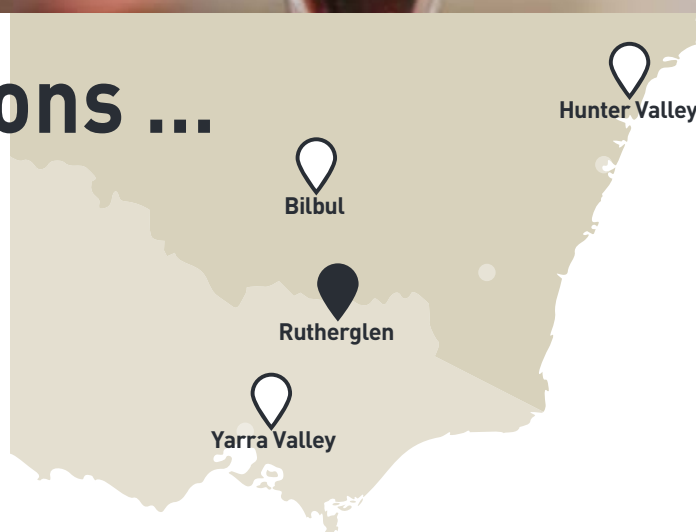
Bilbul – Riverina (the home of De Bortoli Wines)

The Riverina in the south-west of New South Wales is where the story of De Bortoli Wines began. Vittorio De Bortoli arrived in the region after migrating to Australia from northern Italy with little more than a few coins in his pocket. And though the flat plains and fertile red earth of the Riverina were completely different to all he had ever known, Vittorio together with his new wife, Giuseppina, made it their home. The winery at Bilbul remains the home and heart to this day.

The Bilbul winery is also the home of our world-renowned and award-winning dessert wine, De Bortoli Noble One Botrytis Semillon. First created in 1982 and made in Bilbul ever since, it is one of the most successful and internationally award-winning wines ever produced in Australia.

Hunter Valley

De Bortoli Wines' Hunter Valley Estate includes 34 hectares near Pokolbin, the gateway to Hunter Valley Wine Country. There is an onsite winery and barrel room at the main property and a cellar door building, open daily for tastings that highlight the variety in the range from across our Estates.



Yarra Valley

The Yarra Valley is one of Australia's premier cool climate wine regions. Located approximately 50 km north-east of Melbourne near the towns of Yarra Glen and Healesville, the Yarra Valley is recognised for producing some of the finest Pinot Noir and Chardonnay in Australia.

The De Bortoli family cultivate three unique vineyard estates in three parts of the region. The Winery Vineyard at Dixons Creek, which is home to the winery, Cellar Door and Locale Restaurant, is in the Northern section of the Yarra Valley. The Abbey Vineyard at Tarrawarra is in the centre of the region and Lusatia Park Vineyard at Woori Yallock in the upper reaches of the Yarra River.



Rhone Valley whites in Rutherglen ...

the future looks very bright!

Making one of Rutherglen's best white wines is something we pride ourselves on, given that Rutherglen is traditionally known as a red and fortified wine producing area.

Marsanne and Viognier were planted from the inception of Rutherglen Estates back in 1999 whilst Roussanne was added in 2004. In 2019 we grafted over 1 hectare to Grenache Blanc to continue with our fascination with the Rhone.

The planting of each grape variety was based on their suitability to the climate, aspect and soil type in our Shelley's Block vineyard. This vineyard has undulating slopes and an interesting gravel, clay and alluvial soil mix which has proved ideal for these grape types.

You might ask why the fascination with Rhone style white wines?

Put simply, Rhone white varieties handle a warm climate and offer intense aromatics, refreshing acidity and wonderful texture, ranging from minerality and citrus to nutty, honeyed, mouth-filling styles. The magic occurs when these varieties are blended together. The mix of complementary characteristics and flavours add complexity which provides such subtle yet enticing wines.

For a while now, our Renaissance VRM (Viognier Roussanne Marsanne) blend has been growing in reputation. It is for many surprisingly complex, yet structured and balanced. Every step in making our VRM is used to add complexity to the final wine. Each variety is kept separate and we often use two different

picks per variety to get a range of flavour profiles. We use indigenous yeast and barrel fermentation in a range of different French oak barrel sizes and ages. Very little barrel stirring or malolactic fermentation is used to maintain the freshness, longevity and acid line of the wine. Every year is different, there is no recipe! The Renaissance VRM is Chief Winemaker, Marc Scalzo's favourite wine. His passion for combining the complexities of these varietals has been instrumental in the development of both this wine and our Shelley's Block.

Shelley's Block was initially a tank fermented blend of Marsanne and Viognier but in 2014 we saw the introduction of Roussanne and some barrel fermentation to the blend. You could say Shelley's Block is the younger sibling of our Renaissance VRM. Shelley's Block has a liveliness and freshness with a touch of complexity. It is simply delightful, aromatic and mouth-filling. This wine, like the Renaissance VRM, has the ability to age very well.

Based on the success of these varietals we have recently planted a fourth white Rhone Valley varietal in the guise of Grenache Blanc. The plan is to add this fruit with the Marsanne & Viognier for our WHITE blend, essentially creating the baby sibling of the Rhone white family. A crisp, aromatic and easy drinking version to be enjoyed while it is young.

Stay tuned in 2021 for the new addition to the family ...



Any changes
need to be made by
Friday 25th September

Spring Mixed Tasting Pack



2019 WHITE (Marsanne Viognier Greco)

A unique blend. The palate is fresh and crisp, with texture and a structured backbone. The Marsanne and Viognier show their classic varietal flavours of citrus and white flowers whilst the Greco adds the delicate and vibrant lift.

EAT WITH: The perfect wine to enjoy on the deck this summer. Seafood and chicken are ideal partners, we suggest spaghetti with prawns, chilli and tarragon.



2019 Pinot Grigio

Pinot Grigio is our most popular white wine in Cellar Door. Made in the traditional dry Italian style it has spice, hints of pear, almonds and dried herbs on the nose, with a lovely citrus finish. A textural wine that can be enjoyed equally as well with food or on its own.

EAT WITH: This wine suits most styles of food but shines when paired with roast pumpkin, spinach and feta frittata.



2017 Renaissance VRM (Viognier Roussanne Marsanne)

Our flagship white which 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.

EAT WITH: This elegant blend is a truly harmonious wine and a fantastic addition to the dinner table, try it with roast pork or turkey, or with a creamy seafood dish.



2019 Burgoyne's Block (Grenache Mourvedre Shiraz)

A delicious and easy drinking blend of Rhone varietals this wine has complex aromas and flavours of pepper, spice and red berry fruits. This full flavoured, medium bodied, well balanced blend is further enhanced by hints of vanilla, the result of maturation in French oak.

EAT WITH: It matches well with most foods but works best when paired with meat or game. Try it with lamb and rosemary sausages and creamy mash.



2018 Durif

A Rutherglen icon, this Durif is a deep, dark brooding red with vibrant hues. An elegant and easy drinking version it has red berry, chocolate and spice aromas. The tannins, whilst grainy in texture are integrated into the soul of the wine.

EAT WITH: Durif pairs well with rich meat braises such as beef cheeks, oxtail, osso bucco or venison. Vegetables such as black olives, beetroot and mushroom also work well.



2018 Renaissance Shiraz

Our flagship Shiraz is simply stunning. Rich, dark cherry and berry aromas with an integrated oak lift. The palate exhibits balance, richness and intensity of flavour, in the dark berry spectrum. The grainy tannins provide lovely balance and length as you would expect. This is drinking nicely now and will also reward careful cellaring.

EAT WITH: Shiraz and roast beef go hand in hand. Try it with rare roast beef with a peppercorn sauce.

If we don't hear from you by **Friday 25th September 2020** your default pack selection will be automatically despatched in early October.

Contact our Cellar Door on 02 6033 6100 or ruthcellarclub@debortoli.com.au or www.club.rutherglenstates.com.au or simply fill out the enclosed order form and send using our reply paid address.

Moved address, new phone number, email or credit card details changed in the last six months?

Now is a great time to update details for your De Bortoli Rutherglen Estate Cellar Club membership. Simply contact us with your new details or you can update your details by logging into **club.rutherglenstates.com.au**





Accolades ...

It's been a while since we have included medals on our products but some of them have been doing very well on the show circuit.

2020 UK INTERNATIONAL WINE CHALLENGE

- | | |
|--|---------------------------------------|
| GOLD 2018 Shelley's Block (Marsanne Viognier Roussanne) | BRONZE 2018 RED (Shiraz Durif) |
| SILVER 2016 Renaissance Durif | BRONZE 2018 Shiraz |
| SILVER 2016 Durif | |

2019 RIVERLAND WINE SHOW

- | |
|---|
| TROPHY & GOLD 2019 Arneis
RIVERLAND WINE – TROPHY & GOLD – BEST ALTERNATIVE WINE IN SHOW |
| BRONZE 2019 Fiano |
| BRONZE 2018 Shiraz |
| BRONZE 2018 RED (Shiraz Durif) |

2019 DECANTER ASIA WINE AWARDS

- | |
|--|
| GOLD Rutherglen NV Classic Muscat |
| BRONZE 2016 RED (Shiraz Durif) |

2019 VICTORIAN WINE SHOW

- | | |
|--|--|
| GOLD 2019 Fiano | BRONZE 2018 Shiraz |
| GOLD 2018 RED | BRONZE 2018 Tempranillo |
| SILVER 2018 Shelley's Block (Marsanne Viognier Roussanne) | BRONZE 2018 Renaissance VRM (Viognier Roussanne Marsanne) |
| BRONZE 2019 Pinot Grigio | BRONZE 2016 Renaissance Shiraz |
| BRONZE 2019 Arneis | BRONZE 2016 Renaissance Durif |

2019 AUSTRALIAN ITALIAN VARIETIES WINE SHOW

- | |
|---|
| TROPHY & GOLD 2019 Fiano
TROPHY & GOLD – BEST ITALIAN WHITE WINE |
| BRONZE 2019 Pinot Grigio |

2019 CHINA WINE & SPIRIT AWARDS

- | |
|-------------------------------------|
| GOLD 2016 Renaissance Shiraz |
|-------------------------------------|

2021 JAMES HALLIDAY'S 2021 WINE COMPANION

- | | |
|---------------------------------------|------------------------------|
| 93 points 2018 Renaissance VRM | 90 points 2018 Shiraz |
| 92 points 2019 Fiano | 90 points 2019 Arneis |
| 92 points 2018 Tempranillo | |



New Product Petit Moscato

Our Rutherglen Moscato is being repackaged, renamed and marketed by the De Bortoli family as Petit Moscato (the word "petit" used because it is made from the grape variety Muscat a Petit Grains Rouge). The wine is as delicious and refreshing as ever and what can we say, the packaging is a knockout!

It will be released in time for the spring and summer months ahead. So watch this space ...



Tuileries Talk ...

Recently we have introduced a few new concepts at Tuileries. Although they haven't actually had much time in the full operation we can't wait to put our updated offerings into full swing.

In our accommodation, our in-house guests now enjoy a gourmet breakfast basket, including freshly made coffee, local breads and bircher muesli delivered to their door, perfect to enjoy on their balcony or in the comfort of their rooms.

We now offer amazing cooked weekend breakfasts in the Restaurant, which is available to both our in-house guests and our Rutherglen locals. Featuring the usual breakfast items, the menu also includes crowd favourites such as eggs benedict with smoked salmon, hollandaise and spinach and avocado and goat's cheese on sourdough toast with dukkah.

Sunday lunches are now the perfect excuse to enjoy time with family and friends. Known as our "A Month of Sundays" the menu will change each month. It includes a two-course set menu and is based around the concept of seasonality and sharing, something we can all appreciate in these times! Our June menu featured roast pork belly matched with our 2017

Renaissance VRM and July featured red wine braised lamb shanks paired with our 2015 Limited Release Shiraz Durif. The feedback we are receiving has been fantastic, so we can't wait for Spring!!

Lunch and dinner are now both served in the restaurant and our former cafe area has been revamped and will be used as a private dining/meeting/conference area once things in the hospitality sector return to some kind of normality (whenever that may be).

Did you know that we have meeting & conference facilities here on site?

Hidden upstairs in the original Seppelts winery part of the building lies a conference room, smaller board room and separate tearoom. If you think you may be able to utilise these facilities within your business or workplace, please contact us. We provide a large range of services and will always give our members a great deal.



Special Cellar Packs

Mixed Tasting Pack

The Mixed Tasting pack includes the following wines:

- 2019 WHITE (Marsanne Viognier Greco)
- 2019 Pinot Grigio
- 2017 Renaissance VRM (Viognier Roussanne Marsanne)
- 2019 Burgoyne's Block (Grenache Mourvedre Shiraz)
- 2018 Durif
- 2018 Renaissance Shiraz

**Best Value
12 PACKS**



Cellar Club price
\$120.00



Cellar Club price
\$230.00



White Wine Pack

The White wine pack includes the following wines:

- 2019 WHITE (Marsanne Viognier Greco)
- 2019 Arneis
- 2019 Fiano
- 2019 Shelley's Block (Marsanne Viognier Roussanne)
- 2018 Savagnin
- 2017 Renaissance VRM (Viognier Roussanne Marsanne)



Cellar Club price
\$100.00



Cellar Club price
\$190.00



Red Wine Pack

The Red wine pack includes the following wines:

- 2018 RED (Shiraz Durif)
- 2018 Durif
- 2017 Sangiovese
- 2018 Tempranillo
- 2015 Limited Release Shiraz Durif
- 2018 Renaissance Zinfandel



Cellar Club price
\$115.00



Cellar Club price
\$220.00



Renaissance Premium Pack

The Renaissance premium pack includes the following wines:

- 2017 Renaissance VRM (Viognier Roussanne Marsanne)
- 2018 Renaissance Zinfandel
- 2016 Renaissance Durif



Cellar Club price
\$180.00



Mixed Region Pack

See page 3 for pack details

Our new system makes it simple for you to track your wine, but to do this need we need an up to date email address.

Please enjoy wines responsibly.

To order please choose your most convenient method:

De BORTOLI RUTHERGLEN ESTATE
Cellar Door
Open 7 Days from 10am to 5.30pm
13-35 Drummond St, Rutherglen VIC 3685

P 02 6033 6100
E ruthcellarclub@debortoli.com.au
W club.rutherglenestates.com.au

De BORTOLI RUTHERGLEN ESTATE
Reply Paid 291
Rutherglen VIC 3685