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De BORTOLI

FAMILY WINEMAKERS

RUTHERGLEN ESTATE

ReVivé

Issue 37 Autumn 2021

Hunter Valley Cellar Door

Introducing new products

Winemaking team

Tuileries talk





De Bortoli Cellar Door – Hunter Valley

Featuring

De Bortoli Wines in the Hunter Valley ...

THE REGION

The Hunter Valley, two hours north of Sydney, is the oldest winemaking region in Australia. With a proud heritage and many wines of distinction, the region specialises in Semillon, Shiraz and Chardonnay. The climate is similar to that of the Mediterranean and with the picturesque Brokenback mountain range in the distance it is certainly very productive and very scenic.

OUR CELLAR DOOR

The Hunter Valley Cellar Door and winery was purchased by the De Bortoli family in 2004. Originally purchased by Deen De Bortoli, who had plans for he and his wife, Emeri, to eventually retire there, sadly he passed away before his retirement plan came to fruition.

With 34 hectares of land located at the gateway of the Hunter Valley, these days it is the perfect location to discover and shop the De Bortoli range. It's iconic position also makes it the ideal spot to stop to enjoy a picnic or selection of platter items, overlooking the vines, with a glass, or bottle of your favourite De Bortoli wine.



The vineyard itself grows a mixture of Chardonnay, Shiraz and Merlot grapes. These grapes are processed in our onsite winery. In recent years we have produced two wines under the De Bortoli Hunter Valley 'Regional Ultimate' label with plans to increase this in the very near future. The current wines on offer are a 2019 Hunter Valley Chardonnay and a 2019 Hunter Valley Shiraz.

Given our focus on the Hunter Valley we thought it would be the perfect time to offer our members the chance to enjoy this 2019 Hunter Chardonnay. We have included it in our Mixed Region Pack.

New Offer **Mixed Region Pack**



20%

Rutherglen Cellar Club members are also entitled to a **member discount** on wine purchases at all of the De Bortoli Cellar Doors

2019 Regional Ultimate Chardonnay (Hunter Valley NSW)

2020 Rosé Rosé (King Valley VIC)

2020 17 Trees Pinot Grigio (Riverina NSW)

2018 Grenache Wizardry (Heathcote VIC)

2014 Estate Cabernet Sauvignon (Yarra Valley VIC)

2019 Estate Durif (Rutherglen VIC)



Cellar Club price

\$110.00

Exciting New Products ...

Introducing Petit Moscato

Made from our very own Rutherglen fruit, (Muscat Rouge à Petits Grains) *Petit Moscato* is anything but small. The name *Petit Moscato* is derived from the grape characteristics of small berry size, in tight clusters, with pinkish skin colour. The gorgeous packaging is based on the Boho cacti and will add a sense of style to any occasion. We are delighted that this fresh and modern new look *Petit Moscato* is now what was formerly our Rutherglen Estates Moscato.

The wine is highly aromatic, fresh and has lively berry fruit supporting the bright sorbet characters. The light sparkle adds lift while the aromatics are balanced with the soft mouth feel, the sweetness smooths out any astringency with fresh spritz and acidity making your glass full of fun and flavour. The sorbet lingers in the mouth leaving your palate fresh and alive.

You will be seeing a lot more of this product in the near future!

*Petit is
my pick...*



2014 LIMITED RELEASE

Sparkling Shiraz Durif

This is definitely a wine we recommend for your next special occasion!

Back in 2014 parcels of Shiraz and Durif were selected for their suitable flavour profiles and tannin structure. Richness of fruit with great balance, and softness of tannins were what was most desired. The final blend was made and then matured in older oak hogsheads for four years to add a further dimension to the wine. This wine was then tiraged (taken out of the barrels) and

put into bottles to undergo its secondary fermentation. Each bottle was then left on yeast lees for two years to help add softness and creaminess and a fine bead. It was then disgorged (yeast removed), freshened up and made ready to be enjoyed.

Aged in both barrel and bottle, this has a lovely balance and complexity on the nose and palate; ripe dark berry fruit, hints of chocolate, mushroom and spice and a wonderfully long palate length. A truly special wine, worthy of a special occasion or meal to match.

Due to the relatively small number of bottles produced this wine is currently only available in our Cellar Door and for our Cellar Club members.





Update

The Rutherglen Winemaking Team ...

It's been a while since we have focused on our Rutherglen winemaking team, so thought it was time for an update

Now that we are a part of the De Bortoli family our Rutherglen winery has been processing the majority of fruit from the nearby King Valley vineyards in addition to our own Rutherglen fruit and wines. This makes for a very busy winery during vintage but also provides the chance for the team to make some different wines.

In 2020, the team (Marc Scalzo & Chris Skinner) were responsible for making the award winning Rosé Rosé for the company. It was awarded the trophy for Best Rosé at the Australian Italian Varieties Wine Show. Despite Rosé being a relatively simple wine to make (according to our Chief Winemaker) Marc was particularly proud of the achievement saying it was one of the hardest wines he has ever made (primarily due to the challenging environmental conditions of the 2020 vintage).

In addition to our already existing varietal wine range, we are genuinely excited about what the future holds with plans for some multi regional wines in the near future and for the grapes from some new Rutherglen plantings to come online. For future red wines think Heathcote, Yarra Valley and Rutherglen. Grape varieties, think Tempranillo and Grenache (just to name a few). On the white side of things our WHITE (formerly Sauvignon Blanc) is another step closer this year to becoming a true classic Côtes du Rhône style of super crisp, crunchable and extremely drinkable white wine with the addition of our own Grenache Blanc.



So watch this space for the introduction of some great new wines to the fold and the addition of some multi regional wines for our members to enjoy.



Time for tastings

ReVive

Autumn Mixed Tasting Pack

Any changes
need to be made by
Thursday 25th March



2019 Shelley's Block (Marsanne Viognier Roussanne)

This multi award winning blend is drinking beautifully. The wine is pale straw in colour, with complex citrus, spice, apricot, ginger and some hazelnut and dry herb aromas. A well balanced wine with amazing intensity makes this an ideal food wine.

EAT WITH: The perfect wine for seafood, we recommend whitebait fritters with citrus aioli.



2020 Fiano

Fiano is an intense flavoured and aromatic white wine not widely grown in Australia. Fiano is thriving here in Rutherglen, so much so, we have double the production this year. It has a delicate richness and supple texture, with hints of citrus, pear and hazelnuts.

EAT WITH: Fiano is best enjoyed with creamy dishes such as baked salmon or creamy pasta.



2019 Sangiovese

Rutherglen is a very suitable region for Sangiovese. It produces a juicy, elegant wine, with strong cherry and strawberry varietal characters, supported by dark earthy notes and fine tannin.

EAT WITH: Sangiovese loves traditional Italian cuisine. Enjoy with a hearty homemade minestrone soup, sprinkled with parmesan cheese together with some crusty white bread.



2020 Arneis

A Cellar Door favourite Arneis is a crisp, floral wine with flavours of almond and pears, a lovely fresh acidity, generous fruit weight on the mid-palate, and a delicate lingering aftertaste.

EAT WITH: Ideally paired with lighter flavours it is perfect to savour with vegetarian dishes and fresh fish.



2015 Limited Release Shiraz Durif

Superb for drinking now. The Shiraz offers ripe stone fruits such as plum and elegant dark spices whilst the Durif adds intensity, firm tannin and richness. It is a full bodied, rich and complex wine.

EAT WITH: A rich, full bodied wine deserves a meal of equal strength to match. We suggest rolled lamb shoulder with pea puree on a bed of potato mash.



2018 Renaissance Zinfandel

While not very common in Australia our Zinfandel is definitely true to both Italian style and our place in the world, Rutherglen. It features bright fruit characters with underlying spices and an approachable soft tannin structure.

EAT WITH: Zinfandel pairs well with meat, antipasto and smallgoods making it an ideal choice for a grazing platter.

If we don't hear from you by **Thursday 25th March 2021** your default pack selection will be automatically despatched. Please note: Due to Easter falling on 2nd April, packs will be sent out after Easter.

Our new system makes it simple for you to track your wine, but to do this we need an up-to-date email 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 to ensure your pack is delivered to you promptly.

Contact OUR CELLAR DOOR
(02) 6033 6100
ruthcellarclub@debortoli.com.au
www.club.rutherglenstates.com.au

or simply fill out the enclosed
order form and send using
our reply paid address.

Highlights Recent Awards ...

2018 RED (SHIRAZ DURIF)

Top 30 Vegan friendly wines
from around the world
– International Wine Show (London)

- GOLD** 2020 International Wine Show (London)
- GOLD** 2020 Riverina Wine Show
- GOLD** 2020 Drinks Business Global Syrah Masters



2019 Shelley's Block

- Best French Variety - 2020 Alternative Varieties Wine Show
- GOLD** 2020 Alternative Varieties Wine Show
- GOLD** 2020 International Wine Show (London)



2020 Rosé Rosé

(King Valley fruit – made in Rutherglen)

- 2020 Australian Italian Varieties Wine Show
- GOLD**



NV Classic Muscat

- 4** Winestate Magazine – 4 stars and Best in Style
- GOLD** 2020 China Wine & Spirits Awards

NV Prosecco

- SILVER** 2020 New Zealand International Wine Show
- SILVER** 2020 Australian Varieties Wine Show



2019 Shiraz

- GOLD** 2020 Victorian Wine Show



2019 Durif

- GOLD** 2020 Victorian Wine Show



2018 Tempranillo

- GOLD** 2020 Victorian Wine Show

2017 Noble One Awards

- 2020 Asia Wine Challenge **GOLD**
- 2020 China Wine & Spirits Awards **GOLD**
- 2020 Decanter World Wine Awards **GOLD**
- 2020 NSW Wine Awards **GOLD**
- 2020 Perth Wine Show **GOLD**
- 2020 Sélections Mondiales Des Vins Canada **GOLD**
- 2019 Australian Inland Wine Show **GOLD**



- 2020 Perth Wine Show RAS of WA Trophy For Best Sweet White Table Wine
- 2019 Australian Inland Wine Show Best Sweet White Wine – Trophy
- GOLD** 2019 KPMG Sydney Royal Wine Show
- GOLD** 2019 Melbourne Wine Show
- GOLD** 2019 Six Nations Wine Challenge



Refresh Tuileries Talk ...

Exciting renovations that began during the lockdowns of 2020 are just the beginning.

As you can probably imagine, running an accommodation and function venue requires a lot of maintenance. 2020 certainly provided us with more than enough time to get around to doing some of those things that we have had on our list for some time.

A few of our hospitality staff were kept busy preparing, painting and decorating what was our old cafe space. This new look area, known now as the Fountain Room, is a private space that can be utilised for small functions, conferences or a private dining room. We trust you agree it is a change for the better!

In that same area, the courtyard roof has been replaced and misting fans installed in the courtyard which have both made a significant difference to outdoor dining and functions this summer. Solar panels are currently being installed on the roof of our building helping us to minimise costs and become a more sustainable business.

At the other end of the complex, we have also begun the task of replacing some of our bathrooms in the units overlooking the vineyard. With 13 more to complete, it will be a slow and steady process but we are very pleased with how the first three have come up!

In the restaurant the summer menu is amazing and the feedback from our guests has never been better (it might have stemmed from the fact the chefs are all very happy being back in the kitchen following a couple of stints pruning in the vineyards during Covid).

We are trialling yoga sessions twice a week (Friday evenings and Sunday mornings) and to date the feedback has been very positive.



Emma Mills & Cathy Fensom

Emma Mills & Mark Ciavarella

Special Cellar Packs

ReVive

Mixed Tasting Pack

The Mixed Tasting Pack includes the following wines:

- 2019 Shelley's Block (Marsanne Viognier Roussanne)
- 2020 Arneis
- 2020 Fiano
- 2015 Limited Release Shiraz Durif
- 2019 Sangiovese
- 2018 Renaissance Zinfandel

**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)
- 2020 Arneis
- 2020 Fiano
- 2020 Pinot Grigio
- NV Prosecco (King Valley)
- 2017 Renaissance VRM (Viognier Roussanne Marsanne)



Cellar Club price
\$105.00



Cellar Club price
\$200.00



Red Wine Pack

The Red Wine Pack includes the following wines:

- 2018 RED (Shiraz Durif)
- 2019 Durif
- 2019 Sangiovese
- 2019 Burgoyne's Block (Grenache Mourvedre Shiraz)
- 2017 Regional Reserve Shiraz (Heathcote)
- 2016 Renaissance Shiraz



Cellar Club price
\$115.00



Cellar Club price
\$220.00



Premium Pack

The Premium Pack includes the following wines:

- 2017 Renaissance VRM (Viognier Roussanne Marsanne)
- 2018 Renaissance Zinfandel
- 2016 Renaissance Durif
- 2016 Renaissance Shiraz
- 2017 Riorret Chardonnay Lusatia Park (Yarra Valley)
- 2017 Noble One 375ml (Riverina NSW)



Cellar Club price
\$180.00



Mixed Region Pack

The Mixed Region Pack includes the following wines:

- 2019 Regional Ultimate Chardonnay (Hunter Valley NSW)
- 2020 Rosé Rosé (King Valley VIC)
- 2020 17 Trees Pinot Grigio (Riverina NSW)
- 2018 Grenache Wizardry (Heathcote VIC)
- 2014 Estate Cabernet Sauvignon (Yarra Valley VIC)
- 2019 Estate Durif (Rutherglen NSW)



Cellar Club price
\$110.00



Please enjoy wines responsibly.

To order please choose your most convenient method:

De BORTOLI RUTHERGLEN ESTATE
Cellar Door Administration
Mon-Fri 9am to 5pm
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

