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De BORTOLI

FAMILY WINEMAKERS

RUTHERGLEN ESTATE

Revive

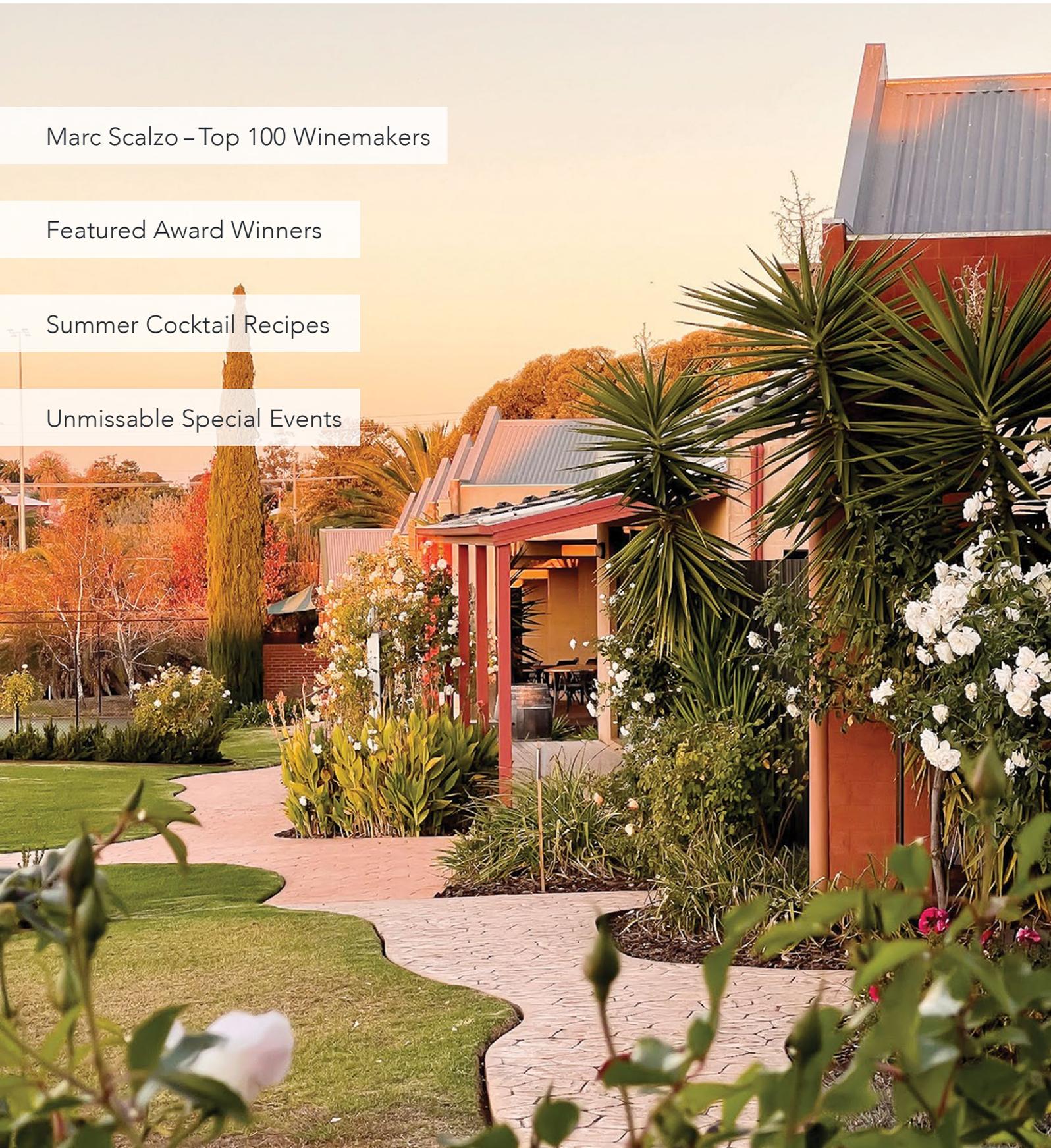
Issue 44 Spring 2024

Marc Scalzo - Top 100 Winemakers

Featured Award Winners

Summer Cocktail Recipes

Unmissable Special Events



Awards Featured Award Winners ...

2022 was certainly a fantastic vintage for us and several of our wines from that year have done extremely well on the wine show circuit. Some of these wines are featured in the Spring Packs.

2022 Shelley's Block



-  2023 Alternative Variety Wine Show, Best French Variety Wine
-  2023 Cowra Wine Show, Best Dry White Blend
-  2023 Sydney Wine Show, The Best White Blend
-  2023 Alternative Variety Wine Show
-  2023 Cowra Wine Show
-  2023 Sydney Wine Show
-  2023 Viniasia Wine Awards
-  2024 National Capital Wine Show
-  2023 Brisbane Wine Show
-  2023 Rutherglen Wine Show

2022 Sangiovese



-  2023 Victorian Wine Show, Best Italian Variety Of Show
-  2023 Victorian Wine Show International Judge's Award
-  2023 Rutherglen Wine Show
-  2023 Victorian Wine Show
-  2024 International Wine & Spirits Competition
-  2024 The Drinks Business Global Sangiovese Masters
-  2023 Alternative Variety Wine Show
-  2023 North East Victorian Wine Challenge
-  2023 Riverland Wine Show
-  2023 The Drinks Business Global Sangiovese Masters

2022 Arneis

-  2023 Rutherglen Wine Show, Best NE Victoria Dry White Table Wine
-  2023 Rutherglen Wine Show, Best Rutherglen Dry White Table Wine
-  2023 Cowra Wine Show
-  2023 Rutherglen Wine Show
-  2023 Alternative Variety Wine Show
-  2023 Brisbane Wine Show



2022 Fiano

-  2023 Alternative Variety Wine Show
-  2023 North East Victorian Wine Challenge
-  2024 UK International Wine Challenge
-  2023 Australian Italian Varieties Wine Show
-  2023 Hobart Wine Show



Product News

Limoncello Spritz NEW PRODUCT

Just in time for Spring, Limoncello Spritz is a ready-to-serve blend of Prosecco & lemon flavours. Refreshingly light & easy drinking, Limoncello Spritz is bubbly and bursting with a vibrant citrus flavour.



At only 9% alcohol it is wine with a fresh new twist!



New 'One Line'

Keep your eyes out for the purple 'pop' in colour as this new range of Rutherglen wines hit select retailers later in the year.

The initial range of four wines consists of Pinot Grigio, Fiano, Sangiovese & Tempranillo. These products are grown & made here in Rutherglen.



Congratulations

Marc Scalzo ~ Crowned in Top 100 Winemakers ...

Congratulations to our Chief Winemaker, Marc Scalzo, who was one of only 13 Australians to make the 'Top 100 Master Winemakers' list, by the International drinks publication 'The Drinks Business'.

The Drinks Business Master Winemaker 100 is an annual guide celebrating the world's top winemakers and their wines. First published in 2020, the names on the list are selected from wines that have achieved the Drinks Business' highest accolade – a 'Masters Medal' in the Global Masters tasting series.

The Global Masters tasting series is a blind-tasting competition which samples wine from across the globe, and at all different price points. The 2023 De Bortoli Rosé Rosé won the top accolade of Master in the Rosé category, judged by some of the finest palates in the world.

The fruit for this wine is grown in our King Valley vineyard and the wine is made by our Rutherglen team, headed by Marc. Marc's journey in winemaking is a testament to passion, dedication, and innovation.

We asked him a series of questions in relation to this prestigious award.

Describe your winemaking approach in three words.

Respectful, balanced, lively. These words encapsulate my philosophy of letting the grapes shine while crafting a wine that is harmonious and full of life.

What is Rosé Rosé for De Bortoli?

Rosé Rosé represents elegance and sophistication. It is crafted with meticulous attention to detail, showcasing intense fruit aroma, a delicate pale colour and a savoury finish that captures the essence of a dry Rosé in a way that resonates with wine enthusiasts worldwide.

Is Rosé Rosé a sweet or dry wine?

It is indeed a dry Rosé. Australian Rosé has undergone a remarkable evolution, moving away from overly sweet styles to diverse, character-filled offerings. Leanne De Bortoli has been at the forefront of Australia's pale and dry Rosé movement, which led to the release of De Bortoli's Rosé Rosé in 2018.

Can you tell us a little about how Rosé wines are made?

The red grapes for Rosé Rosé undergo a short period of skin contact prior to pressing, resulting in a delicate pale colour. The juice is then cold settled before fermentation in stainless steel tanks, where it is left on lees for added mouth-feel. A steady cool fermentation helps retain the wine's aromatics, creating a soft, approachable style with a balanced acidity.

What goes well with Rosé?

Rosé is perfect for any occasion and pairs exceptionally well with a goat's cheese tart and salad. Personally, I enjoy pairing Rosé Rosé with chicken terrine or barbeque prawns.

How does it feel to make one of the best Rosés in 2023?

Rosé Rosé's success in the Global Rosé Masters is a testament to its outstanding quality. Being named the only Australian Rosé in the top 10 globally is a proud moment for us and highlights Australia's growing reputation for producing exceptional Rosé wines.





Introducing James McGovern ~ our Grounds & Maintenance Manager ...

Our Cellar Door and Restaurant complex is located in the centre of town on 4 hectares. In addition to the many buildings on site we also have large areas of manicured gardens including a wedding garden, landscaping around our accommodation units and lots of lawn. To assist the team manage the site we have recently employed a Grounds and Maintenance Manager – James McGovern.

James originally hails from the UK and has spent the last 8 years in Australia. We asked him a few questions in order to find out more about him.

What is your background?

I am a fully qualified carpenter who spent several years on the tools and in project management in the UK before coming to Australia for 'a once in a lifetime working holiday'. He was originally thinking for 6 months, but he didn't go back!

What have you been doing since arriving in Australia?

I picked up work doing all kinds of general maintenance on a variety of farms and rural properties before I was offered a fantastic job in the Southern Highlands of NSW. I was the Grounds and Maintenance Manager on a large equestrian property. I lived on the property and ended up looking after everything from landscaping gardens, maintaining the houses, to looking after horses & other livestock and constructing elaborate equestrian jumps for show jumping horses.

What made you decide to stay in Australia?

On the equestrian property I met my now wife, Maddy. We both worked at the property and spent several years living there before deciding to move closer to her family before we had children. We have two children 2 ½ years and 11 months, life is busy!

What are you most excited about/looking forward to in this new role?

I really enjoy physical work and the variety and scope of the job here is very appealing. I'm new in the role so I am still getting a feel for the place and working out the immediate priorities. There are so many different things to do – I definitely need to prioritise!

It will take me a good 12 months in the role to really establish how everything works. At this stage it's about getting some simple jobs done, making things easier and as low maintenance as possible, while maintaining a lovely aesthetic.

I take pride in my work and look forward to seeing some results in the near future.

Do you drink wine? If so, do you have a favourite?

I enjoy red wine, especially in Winter. I do drink the occasional white wine in Summer (but I usually prefer a beer when it is hot). I don't know that much about wine but I am very happy to be working for such a successful Australian wine company.



My favourite wine is a big, bold flavoursome red such as a Rutherglen Shiraz or Durif.

I am looking forward to trying some new ones now that I'm at De Bortoli Rutherglen Estate.

– James McGovern

Time for tastings

ReVive

Spring Mixed Tasting Pack ...

Any changes
need to be made by
Friday 20th September



2024 Rosé

SNEAK PEAK

This dry Rosé is a blend of Grenache, Grenache Blanc and Shiraz. The aromas follow through to the palate which is full of soft red berry flavours, subtle confectionery, with a hint of spiciness. Serve chilled to fully enjoy the crisp dry blend of sweet berry fruit, pepper and spice.



PAIR WITH: Ideal for a barbecue, enjoy with grilled octopus and lemon or a charcuterie board.



2022 Sangiovese

AWARD WINNING

This medium-bodied, classic Italian varietal displays bitter cherry fruit and savouriness on the nose. The palate exhibits spice and dark earthy tones with fine chalky tannins.



PAIR WITH: Sangiovese loves pizza, pasta and traditional Italian cuisine.



2024 Pinot Grigio

NEW RELEASE

A delicious, fresh and crisp white with beautiful aromas of pear, citrus and subtle almond. The palate has lovely length, already proving very popular in Cellar Door this wine is destined to be a summer favourite.



PAIR WITH: The perfect accompaniment for fresh seafood such as a kingfish ceviche.



2019 Shiraz

AWARD WINNING
MUSEUM RELEASE

The mouthfeel is soft and balanced with well ripened dark berries combined with spice and fine grainy Shiraz tannin which has softened over time. The oak is integrated into the wine and completes the front palate of fresh berries, chocolate and spice.



PAIR WITH: A lovely, delicate red to enjoy with your next lamb roast or stuffed mushrooms.



2022 Shelley's Block (Marsanne, Viognier, Roussanne)

AWARD WINNING

This Rhone Valley blend is stunning. It has complex aromas of citrus, spice, apricot, ginger and dry herbs. The palate has beautiful length and structure, soft texture, with nutty, citrus and delicate spice notes.



PAIR WITH: This wine is beautiful without food but pairs nicely with seafood, chicken or simply with baguette and camembert.



2019 Renaissance Durif

This wine is still developing in the bottle and drinking beautifully. The tannins have softened slightly and are integrating well into the wine. The wine has intensity and power. It displays complex aromas of dark berries, plums, prunes and licorice with nuances of dried tobacco.



PAIR WITH: Wonderful with braised meats, casseroles and strong cheeses.

If we don't hear from you by **Friday 20th September 2024** your default pack selection will be automatically dispatched. Please note packs will be processed and sent out the week beginning Tuesday 1st October 2024.

Are your details up to date?

Postal address? Email address? Phone number? To ensure your pack is delivered promptly, update your details NOW!

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

Recipes

Summer Cocktails ...

The rise in consumption of cocktails around the world can be attributed to many things, but whatever the reason, like it or not, cocktails are here to stay.

They have become a big part of our entertainment scene with industry research showing that 32% of adults have enjoyed a cocktail when out during the past year.

So if you choose to enjoy a cocktail this Summer, think about how you can enjoy one using wine.



Bill & Ginger

INGREDIENTS

- 1 bottle (750ml) De Bortoli Chill Bill
- 1 cup of chilled ginger beer
- 1 pomegranate
- 4 sprigs of mint, leaves only
- Mint leaves to garnish
- Ice

METHOD

1. Score around the middle of the pomegranate and tear it open into halves. Take care not to cut through into the seeds, just the skin.
2. Hold each half over a bowl, seeds facing down and tap the skin with a wooden spoon, squeezing to release the seeds.
3. Add De Bortoli Chill Bill, pomegranate seeds, ginger beer, mint sprigs and ice to a jug. Stir.
4. Serve in glasses filled with ice. Garnish with mint leaves, add a strawberry and enjoy!



Easy Summer

INGREDIENTS

- 1 bottle of Petit Moscato (750ml)
- 2 cups frozen strawberries
- 2 cups frozen pineapple
- 2 cups ice cubes *divided*
- Pineapple & strawberries, garnish

Simple Syrup

- ½ cup sugar
- ½ cup water

METHOD

1. Make the simple syrup by heating ½ cup water in a bowl for 1 minute. Add ½ cup of granulated sugar and stir to dissolve. Set aside and allow to cool.
2. In your blender, add 1 cup chilled Petit Moscato, 2 cups frozen strawberries, 1 cup ice and ¼ cup simple syrup. Blend until smooth.
3. Pour your slushie into a pitcher, or large glass jar and repeat with your second fruit flavour. Blend 2 cups of frozen pineapple, 1 cup chilled Petit Moscato, 1 cup ice and ¼ cup simple syrup until smooth.
4. Using a wine glass, spoon ½ cup of strawberry slushie and top with spooning ½ cup of pineapple slushie. Garnish with fresh pineapple and strawberries.



Muscat Espresso Martini



INGREDIENTS

- 30ml De Bortoli Rutherglen Estate Classic Muscat
- 30ml Vodka
- 15ml Kahlua
- 1 shot freshly brewed espresso coffee

METHOD

1. Add all ingredients into a cocktail shaker with ice.
2. Shake and strain into a martini glass.
3. Dust with chocolate powder, and garnish with fresh coffee beans.



Tuileries Talk

Restaurant **New Style Menu & Service**

We have recently made some exciting changes in our restaurant. Moving away from the traditional entree, main and dessert style of dining, we are taking a modern approach by offering a more flexible sharing style menu. This change allows guests to experience more variety and caters well for both large and small appetites. Of course our focus on warm, country hospitality and delicious seasonal fare remains our focal point.



Did you know? **Our Reno's are complete!**

The last of our bathrooms have been renovated during the Winter months. We are excited to report that now all of our accommodation units have updated bathrooms. This has represented a significant investment by the De Bortoli family who continue to make improvements to our site.



Upcoming Events

Street Food Series

Friday 4th October
German Oktoberfest

Join us for our second 'Rutherfest' as we bring the flavours and feels of Germany to you. Last year's event was extremely well received and we can't wait. Bookings essential.

Adults \$80 (premium banquet)
Children \$20



North East Food & Wine Festival

Saturday 26th October Wodonga

This year marks the 10th anniversary of the North East Food and Wine Festival. Join us & enjoy the best our region has to offer. From humble beginnings, the festival has expanded to host a main event with more than 45 of the Border and North East's best food and beverage vendors.

Noble New Year's Eve Degustation

Tuesday 31st December Tuileries Rutherglen

This New Year's Eve promises to be a grand affair! Gather your friends and family and join us for an elegant eight course degustation. Fantastic jazz band **Liam Blunt's Funky Rhythm Train** will have your toes tapping as you dance into the New Year. Bookings essential.

Tickets \$179 | Cellar Club Members \$160

Special Event Opera in the Courtyard

Saturday 16th November Tuileries Rutherglen

Join us for an unforgettable evening of fine food, wine and music as we welcome a number of highly acclaimed Melbourne artists back to the region. As individuals, the members have performed with the likes of The Melbourne Symphony Orchestra, Orchestra Victoria, and the Royal Melbourne Philharmonic Orchestra, just to name a few. They will be joined by highly acclaimed Soprano Rada Tochalna and Tenor Asher Reichman. Bookings essential.

Dinner & Show \$165

Cellar Club Member Dinner & Show \$150

Show only \$65

Cellar Club Member Show only \$60



Bookings CALL (02) 6033 6100
www.rutherglenstates.com.au

Spring Cellar Packs

ReVive

Mixed Tasting Pack

The Mixed Tasting Pack includes the following wines:

- 2024 Rosé SNEAK PEAK
- 2024 Pinot Grigio NEW RELEASE
- 2022 Shelley's Block (Marsanne, Viognier, Roussanne) AWARD WINNING
- 2022 Sangiovese AWARD WINNING
- 2019 Shiraz MUSEUM RELEASE AWARD WINNING
- 2019 Renaissance Durif

6 Cellar Club price
\$125.00
SAVE \$47.50*

12 Cellar Club price
\$225.00
SAVE \$120.0*



Red Wine Pack

The Red Wine Pack includes the following wines:

- 2019 Deen Vat 184 Master Blend (Shiraz Durif Cabernet Sauvignon) AWARD WINNING
- 2022 Burgoyne's Block (Mourvedre Grenache Shiraz) AWARD WINNING
- 2022 Sangiovese AWARD WINNING
- 2022 Tempranillo AWARD WINNING
- 2021 Durif AWARD WINNING
- 2019 Renaissance Shiraz

6 Cellar Club price
\$120.00
SAVE \$45.00*

12 Cellar Club price
\$230.00
SAVE \$101.00*



White Wine Pack

The White Wine Pack includes the following wines:

- 2024 Pinot Grigio NEW VINTAGE
- 2022 Arneis AWARD WINNING
- 2024 Fiano NEW RELEASE
- 2022 Shelley's Block (Marsanne, Viognier, Roussanne) AWARD WINNING
- 2023 Renaissance VRM (Viognier Roussanne Marsanne) SNEAK PEAK NEW RELEASE
- 2023

6 Cellar Club price
\$115.00
SAVE \$40.00*

12 Cellar Club price
\$215.00
SAVE \$95.00*



Premium Pack

The Premium Pack includes the following wines:

- 2023 Renaissance VRM (Viognier Roussanne Marsanne) SNEAK PEAK NEW RELEASE
- 2018 Renaissance Shiraz MUSEUM RELEASE
- 2018 Renaissance Durif MUSEUM RELEASE
- 2014 Ltd Release Sparkling Shiraz Durif
- 2019 Yarra Valley Single Vineyard A5 Chardonnay
- 2015 Renaissance VRM (Viognier Roussanne Marsanne) MUSEUM RELEASE

6 Cellar Club price
\$180.00
SAVE \$125.00*



Mixed Region Pack

The Mixed Region Pack includes the following wines:

- 2022 Arneis - Rutherglen AWARD WINNING
- NV Este Cuvee - Yarra Valley
- 2021 Regional Classic Chardonnay - Tumbarumba AWARD WINNING
- 2020 Riorret Abbey Pinot Noir - Yarra Valley AWARD WINNING
- 2022 Ancient Soils Tempranillo Touriga - Heathcote AWARD WINNING
- 2020 Noble One (357ml) - Griffith AWARD WINNING

6 Cellar Club price
\$120.00
SAVE \$65.00*



Please enjoy wines responsibly. * All saving calculations based on the retail price.

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
PO Box 291
Rutherglen VIC 3685

