

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

RUTHERGLEN ESTATE

Revivé

Issue 45 Autumn 2025



Introducing Muscat Aperitif

Durif – the Rutherglen Icon

Featured Award Winners

Winter Accommodation Specials



Signature Variety

Durif ~ Rutherglen's Signature Grape ...

Nestled in the heart of Victoria's winemaking country, our region Rutherglen, is synonymous with Durif, a grape that has become its signature variety.

Known for producing bold, full-bodied wines, Durif thrives in the warm climate and rich soils of Rutherglen, cementing its place as a cornerstone of the region's viticultural identity.

The Durif grape was originally developed in the 1860's by Dr. François Durif, a French botanist who cross-pollinated Syrah (Shiraz) with Peloursin to create a grape resistant to powdery mildew. While it struggled to gain traction in its native France, Durif found a new home in Australia, particularly in Rutherglen, where it was introduced in the early 20th century. The region's long, sun-drenched days and cool nights proved ideal for this robust variety, allowing the fruit to ripen fully and develop its signature intensity.

Durif wines from our region are renowned for their deep, inky hues and concentrated flavours. On the nose, they often exhibit aromas of blackberries, plums, and dark chocolate, complemented by hints of pepper and spice. The palate is equally striking, with rich, velvety

tannins, bold fruit flavours, and a touch of earthiness. These wines are typically high in alcohol and tannins and age exceptionally well, evolving to reveal layers of complexity over time.

Beyond its bold profile, Durif has earned a reputation as a versatile food wine. It pairs beautifully with hearty dishes such as slow-cooked lamb shanks, barbecued meats, and aged cheeses.

Today, Rutherglen's winemakers continue to champion Durif, producing some of the world's finest examples of this distinctive variety. Whether you're a seasoned wine enthusiast or a curious newcomer, a glass of Rutherglen Durif offers a taste of the region's rich history and vibrant winemaking tradition.

If you haven't already had the opportunity to sample this seriously delicious bold drop, don't worry – we have included a bottle of our very best Renaissance Durif in the Mixed Tasting and Red Wine Packs for you to enjoy.



Introducing our new

MUSCAT APERITIF

RUTHERGLEN



When it comes to aperitifs, few can rival the allure of Muscat. Renowned for its luscious sweetness and aromatic complexity, Muscat is a classic choice to whet the palate and set the stage for an unforgettable meal.

Often served chilled, this fortified wine captures the essence of ripe grapes, sunshine, and indulgence.

Muscat's origins trace back centuries, with the grape variety cultivated across Europe and beyond. In Rutherglen, Muscat has achieved legendary status, producing some of the world's finest examples of this iconic wine. The warm climate and meticulous craftsmanship of the region's winemakers result in a drink that's rich, golden, and bursting with flavour.

Introducing **Muscat Aperitif** – a fresh, modern take on the traditional fortified style of Muscat!

This new style is extremely approachable and highly versatile. It is produced by blending differing styles of fortified Muscats, including parcels which have been stored in stainless steel and others which have been aged in the traditional oak barrels. This blending has resulted in a wine with freshness, complexity and balance.

The bouquet of Muscat Aperitif is a sensory delight, offering a floral bomb. Imagine rosewater but spicier with hints of anise and fresh ginger. The bright fresh Muscat takes your taste buds on a journey, from delicate Turkish delight through to quince and finally to a refreshingly bitter finish. The balance of sweetness and acidity makes it an ideal aperitif, awakening the senses without overwhelming them.

Muscat Aperitif pairs wonderfully with light appetizers like salted nuts, smoked salmon, or soft cheeses. Its versatility extends to creative cocktails, where its sweet, complex profile adds depth and intrigue.

A glass of Muscat Aperitif is more than a drink; it's an invitation to savour the moment, celebrate tradition, and anticipate the delights yet to come.

Serve it chilled or at room temperature straight up, on ice, with a dash of soda water or in a cocktail.

Awards and Reviews

2021 Riorret Lusatia Park Pinot Noir

Halliday Wine Companion

"A very bright ruby crimson. A touch closed; this needs a few good swirls to reveal itself. Savoury with dark plums, black cherry and a little potpourri. On the palate, concentrated yet well balanced with crunchy tannins and bright acidity. While it can be enjoyed now, this should age beautifully over the next five to seven years. 96 points"



2019 Renaissance VRM (Viognier Roussanne Marsanne)







Halliday Wine Companion

"Delicious with the scents of spring, this blend of white Rhône varieties is on top form here. White- fruit spectrum of white flowers, nectarine, peach, grapefruit and lemon rind is fresh and fragrant. A light spiciness lends a supporting role. The wine is defined by its middle palate, almost lush but nicely controlled by crunchy acidity. 92 points"





2024 Rosé



-  2024 Perth Wine Show
Octavian Trophy – Best Rosé
-  2024 Riverland Wine Show
– A&G Engineering Trophy for Best Rosé
-  2024 Perth Wine Show
-  2024 Riverland Wine Show
-  2024 Melbourne Royal Wine Awards
-  2024 Victorian Wine Show

One Line 2024 Pinot Grigio

-  2024 Hobart Wine Show
-  2024 Victorian Wine Show

2024 Arneis



-  2024 Rutherglen Wine Show,
John C Brown Memorial Trophy
– Best North East Dry White Table Wine
-  2024 Rutherglen Wine Show,
Winemakers Of Rutherglen
– Best Rutherglen Dry White Table Wine
-  2024 Melbourne Royal Wine Awards
-  2024 Rutherglen Wine Show
-  2024 Victorian Wine Show

2022 Shiraz



-  2024 Cowra Wine Show
-  2024 Perth Wine Show
-  2023 Melbourne Royal Wine Awards
-  2023 The Drinks Business Global
Syrah Masters



Introducing the new One Line Tempranillo & Sangiovese ...

Our Rutherglen region produces some fantastic examples of Mediterranean varieties and the new 'One Line' range is just that. Currently consisting of Pinot Grigio and Fiano, this year we are excited to introduce the 2024 red varieties of Tempranillo and Sangiovese.

The range has funky purple and white packaging and will certainly stand out on the shelf. We have included a couple of the One Line wines in our Mixed Tasting, White Tasting and Mixed Region Packs this Autumn for you to enjoy.



Time for tastings

ReVive

Any changes
need to be made by
Monday 21st March

Autumn Mixed Tasting Pack ...



2024 Rosé

AWARD WINNING

Trophy winning wine from the amazing 2024 vintage. The colour is pale salmon pink, with enticing strawberries and cream aromas. Soft red berry flavours on the palate with subtle spice and cleansing acidity on the finish.

PAIR WITH:

A modern Rosé which is perfect for cheese and charcuterie boards.



2023 Tempranillo

Deep, dark with vibrant red hues. Elements of berry fruit, a cherry compote finish with mouth-filling grainy tannins. Crushed red fruits and dark berries with subtle elements of tobacco and integrated oak.

PAIR WITH:

Pairs well with grilled/barbequed red meats accompanied by ratatouille.



2024 One Line Fiano

One of the lesser known Italian varietals, Fiano has a citrus lift with soft hazelnut and dry herb aromas. The palate has beautiful length and structure, soft texture, and nutty, citrus and delicate tropical fruit notes.

PAIR WITH:

A wonderful food wine. Try it with chicken and leek pie or seafood chowder.



2022 Shiraz

AWARD WINNING

The mouthfeel is soft and balanced with well ripened dark berry fruits combined with spice and fine grainy Shiraz tannin. The oak is integrated into the wine and completes the palate of fresh berries, chocolates and spice.

PAIR WITH:

Sausages, kebabs and hearty vegetables that have a nice char from the grill.



2024 Arneis

AWARD WINNING

Another trophy winning wine. With aromas of spice and white flowers, the palate is delightfully balanced with fresh acidity, intense flavours of citrus, almond and pear, with a textural finish.

PAIR WITH:

Very versatile, pairs nicely with salads, poultry, fish, and vegetarian dishes.



2019 Renaissance Durif

The wine has intensity and power which lingers long after tasting. The grainy tannins are lip coating and are integrated into the soul of the wine. It has complex aromas of dark berries, plums, prunes, licorice with nuances of dried tobacco.

PAIR WITH:

Slow-roasted lamb shoulder with Middle-Eastern spices.

If we don't hear from you by **Friday 21st March 2025** your default pack selection will be automatically dispatched. Please note packs will be processed and sent out the week beginning Tuesday 1st April 2025.

Are your details up to date?

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.

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

Contact OUR CELLAR DOOR

(02) 6033 6100

ruthcellarclub@debortoli.com.au

www.club.rutherglenstates.com.au



Upcoming Events

March

Tastes of Rutherglen

8th – 9th March

This isn't just another wine festival—it's an epic celebration of flavour, fun and discovery where every glass tells a story, and every cellar door invites you to explore something new. The weekend features a range of food & wine events including our annual Winemaker's Dinner.

'Best of the Blends' Winemakers Dinner

Saturday 6pm 8th March

Join us on a culinary adventure as we delve into the unique world of blended wines. Experience some of our regional favourites as we pair several blended wines to an expertly curated, decadent 4-course meal. Call us for more information or to make a booking.

\$145 Non-Member | \$135 Cellar Club Member

A Taste of Thailand

Friday 14th March

Join us for our first Street Series dinner for 2025 as our Thai Chef Lisa, curates some delicious and authentic treats especially for the evening.



Easter

18th – 21st April

Easter is always a delightful time of year in the region and this year promises to be no different. We have very limited accommodation available so if you are planning on heading in this direction make sure to make a reservation plenty of time in advance.

Ye Olde English Inn

Friday 16th May

Take a culinary trip to 'Ye Olde English Inn' to enjoy a selection of traditional English favourites. Warm and hearty, this will be the perfect style of food for a winter's evening.

Roam Rutherglen Festival

7th – 8th June

This annual event is the oldest wine festival in Australia and continues to draw a big crowd of wine enthusiasts to town. This fun, action packed event is the highlight on our yearly calendar.

King's High Tea

Saturday 11am 7th June

Join us for a Royal Tea Party as we celebrate our Monarch's Birthday in true English fashion. Indulge in some delightful light bites fit for a King or Queen and enjoy a glass of wine (or two!) with us. Frock up in your most royal attire - you might even pick up a prize for your creative costumes.

Tickets \$65

Rutherglen in the City - Canberra

5th – 6th July

Our traveling regional pop-up cellar door experience will set up shop in Canberra this July for a weekend wine event, Rutherglen in the City.

More information CALL (02) 6033 6100
www.debortoli.com.au



Tuileries Talk

Did you know?

Wine Bar

We have given our wine bar a mini make-over and are now offering 'Happy Hour' everyday between 4pm-6pm for all. If you are in Rutherglen please pop in and take advantage of the daily specials beer, wine and cocktails.

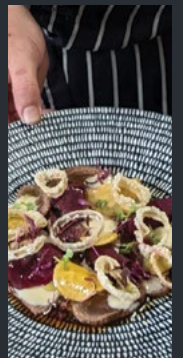
Garden Refurbishment

James, our Grounds and Maintenance Manager has been very busy during the past 6 months and we are slowly starting to see the results of his hours of hard work. The gardens surrounding our 2 bedroom units have been redesigned and replanted making them much more appealing.

Introducing our Chef's Share & Savour Menu plus our Chef's Indulgence Dining for Two

We have introduced several new dining experiences in the restaurant including two options where we take away the hard decision-making for you. If you choose one of these, sit back and let our Chefs take charge of your evening and serve you up all of their favourites.

Both options are available every night Tuesday – Saturday.



Accommodation...

Stay with us this Winter

As a valued member of our Cellar Club we would like to extend an invitation to stay with us this winter and take advantage of our Member Accommodation Specials.

Don't forget our members are encouraged to visit our other Cellar Doors where you will receive the same member benefits as you do here in Rutherglen. So if you are planning a trip to the Yarra Valley, Hunter Valley or Griffith be sure you pop in to our Cellar Door and say 'Hi', our staff would love to meet you!

Mid-Week

Stay 3 nights between Sunday & Thursday and receive:

- Complimentary breakfast everyday.
- Complimentary bottle of wine on checkout.

Weekend

Stay 2 nights (Friday & Saturday) and receive:

- A complimentary welcome drink in our Wine Bar each night of your stay.

Autumn Cellar Packs

ReVive

Mixed Tasting Pack

The Mixed Tasting Pack includes the following wines:

- 2024 Rosé **AWARD WINNING**
- 2024 One Line Fiano
- 2024 Arneis **AWARD WINNING**
- 2023 Tempranillo **SNEAK PEAK NEW RELEASE**
- 2022 Shiraz **AWARD WINNING**
- 2019 Renaissance Durif

Cellar Club price
\$125.00
SAVE \$47.50*

Cellar Club price
\$225.00
SAVE \$120.00*



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**
- 2023 Tempranillo **SNEAK PEAK NEW RELEASE**
- 2022 Shiraz **AWARD WINNING**
- 2019 Renaissance Durif

Cellar Club price
\$120.00
SAVE \$41.40*

Cellar Club price
\$230.00
SAVE \$93.00*



White Wine Pack

The White Wine Pack includes the following wines:

- 2024 One Line Pinot Grigio **AWARD WINNING**
- 2024 Arneis **AWARD WINNING**
- 2024 Fiano
- 2022 Shelley's Block (Marsanne Roussanne Viognier) **AWARD WINNING**
- 2023 Renaissance VRM (Viognier Roussanne Marsanne)
- 2024 Rosé **AWARD WINNING**

Cellar Club price
\$115.00
SAVE \$40.00*

Cellar Club price
\$215.00
SAVE \$95.00*



Premium Pack

The Premium Pack includes the following wines:

- 2019 Renaissance VRM (Viognier Roussanne Marsanne) **MUSEUM RELEASE**
- 2023 Renaissance Shiraz **SNEAK PEAK NEW RELEASE**
- 2023 Renaissance Durif **SNEAK PEAK NEW RELEASE**
- NV Muscat Aperitif **NEW PRODUCT**
- 2021 Riorret Lusatia Park Pinot Noir
- 2021 PHI Chardonnay

Cellar Club price
\$180.00
SAVE \$83.00*



Mixed Region Pack

The Mixed Region Pack includes the following wines:

- 2023 La Boheme Pinot Gris (Pinot Gris) – Yarra Valley
- 2022 Shelley's Block (Marsanne Roussanne Viognier) – Rutherglen
- 2022 Handcrafted Chardonnay – Tumbarumba
- 2024 One Line Sangiovese – Rutherglen **NEW PRODUCT**
- 2024 Vinoque Same Same (Pinot Noir, Pinot Meunier) – Yarra Valley
- 2020 Regional Reserve Shiraz – Heathcote

Cellar Club price
\$120.00
SAVE \$22.00*



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

