

ARLO

Durif 2016

Vintage	An ideal lead in to vintage, with fine, mild conditions through late Spring and early Summer. A sustained burst of hot weather from mid-January resulted in an early, compressed vintage.
Vineyard	100% Durif. Sourced from a mature Durif planing (established 1989) at Mount Bruno in the Glenrowan Wine Region.
Winemaking	Hand picked, basket pressed, open fermented. A long, cool fermentation with a portion of whole berries to preserve aromatics and freshness, with a gentle hand plunge daily. Shipped off to one new Taransaud 'Gran Chauffage' barrique, and two well seasoned (five year old) barriques for fifteen months, prior to bottling in July 2017.
Tasting Note	Epic colour. Opaque with vivid crimson highlights. Complex aromatics - violet, dark cherry and blueberry over sweet baking spices. Great purity of Durif fruit in the mouth - deep and dark - with fine, persistent fruit tannins building throughout. Cellar with confidence for 8-10 years
Technical	Alc/Vol 14.6% pH 3.5 Volume: 66 dozen

