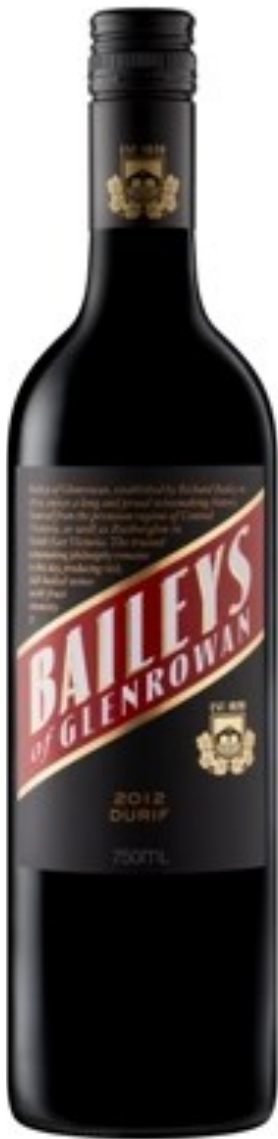




BAILEYS of GLENROWAN



Durif 2014

Baileys of Glenrowan is one of the pioneers of winemaking in North-East Victoria, producing its first vintage in 1870. Since this time Baileys has become renowned for consistently producing intensely flavoured, long-lived red wines and world class fortifieds.

Durif is synonymous with North East Victoria, having first arrived in the region in 1908. The region has forged a distinctive style of rich, ripe fruit, assertive tannin and a great capacity to age in bottle.

This wine is made in the best tradition of the north east, being full bodied, opulent, well-textured and rippling with tannin. The depth of fruit and structure suggest the wine will improve in the bottle over many years.

Winemaker Comments: Paul Dahlenburg

Vineyard Region

Glenrowan & Rutherglen

Grape Variety

Durif

Vintage Conditions

2014 was an excellent vintage throughout North-East Victoria with good spring rains, and mild, settled conditions through the ripening period. The resulting wines show a fine balance of structure and fruit concentration.

Maturation

15 months in one and two year old American puncheons

Colour

Dark maroon, crimson at the rim.

Technical Analysis

Harvest Date March 2014

pH 3.52

Acidity 7.2g/L

Alcohol 14.5%

Residual Sugar 0.2 g/l

Bottling Date November 2015

Peak Drinking

Will develop in bottle through to 2028 and beyond.

Nose

Ripe red and blue fruits—raspberry, mulberry, blueberry and more with complex notes of licorice, aniseed, cacao and malt in the background.

Palate

Awash with ripe berry fruit up front. Typically robust Durif tannins emerge through the mid palate, adding grainy texture. Long and flavoursome finish with spicy, complex oak-derived characters.