



2012 BIN 158 DURIF

Heralded as one of the world's finest fortified wineries, Morris Wines is an iconic Australian winery with over 150 years of history and winemaking tradition.

Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified, table and sparkling wines continue to be made with the same love, passion and traditional winemaking philosophy that has been the hallmark of Morris Wines since 1859. The Morris winery is located in Rutherglen, one of Australia's oldest wine growing regions.

A Morris flagship wine. Pioneered by Mick Morris in the 1950's, the Morris Durif is a true icon of Australian wine. A wine typical of the Morris style, this Durif has rich and generous flavours, with a tannin structure and a long persistence of flavour.

Winemaker's note	The grapes were harvested at a range of baumé levels to provide both freshness of varietal fruit and intensity of flavour. The wine is enjoyable young but has the structure and fruit concentration that shows all of the hallmarks of a wine that would reward when cellared.
Vintage	Heavy rain in March was followed by temperate days which allowed fruit to develop and ripen at a slower rate than that of previous vintages, which brings out a natural flavour. The end result has been wines that are displaying great tannins and colour whilst still delivering a fruit driven wine.
Colour	Deep brick red with purple overtones.
Aroma	Fresh aromas of blackberry and violets, complex with subtle cedar characteristics from oak influence.
Palate	A full bodied wine with rich concentrated plum and berry fruit flavours balanced with solid tannins and a hint of oak influence, giving great structure and length.
Winemaking	The fermentation was temperature controlled initially at cool temperatures to maintain fresh varietal characters and warmer temperatures towards the end to extract the desired colour and tannin structure. After six to nine days fermentation on skins the must was then pressed. The wine was then matured in 50% French and 50% American oak hogsheads ranging from new oak barrels to five year old barrels for two years before final blending and bottling.
Enjoy	Ideal with a rib eye steak or blue cheese.
Cellaring	Drinking beautifully now but can be cellared for up to six years.
Analysis	Alc/vol 14.3% TA 7.0g/L p/H 3.49

David Morris

Chief Winemaker

morriswines.com

