



MASTERS OF FLAVOUR



2018 CHM DURIF

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent winemaking families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, establishing an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

The Durif variety was first developed by French nurseryman breeder, Dr. Francois Durif, in 1880, and planted in our Rutherglen vineyards in 1920. Initially for fortifieds, it was pioneered by Mick Morris in 1954 when we produced the first Dry Red table wine. Durif has since become our flagship table wine and a true icon of Australian wine, with this release an exemplary example of this varietal's capabilities.

REGION

Rutherglen

VINTAGE CONDITIONS

The 2018 vintage had a dry and warm growing season from September to February, which permitted perfect growing conditions for ripening. The resulting grapes were intensely flavoured.

WINEMAKING & MATURATION

The grapes were harvested at approximately 14.2 Baume and crushed into open fermenters and headed down to submerge the skins in the fermenting must to gently extract colour. After fermenting on skins for six days, the grapes were then pressed using a basket press.

The wine was then moved into predominantly French Oak hogsheads for maturation. After twenty-one months in these barrels, the wine was then blended and filtered prior to bottling.

COLOUR

Deep red with purple overtones.

NOSE/ AROMA

Lifted aromas of rich blackberry and plum fruits, complexed with subtle oak influence.

PALATE

Full and rich plum fruit flavours combined with fruit and oak tannins, providing a layered palate with great balance and structure.

ANALYSIS

Alc/Vol 14.9% T.A 7.07 g/L pH 3.48

PEAK DRINKING

Having spent time in-bottle, this wine may be enjoyed now, or could further cellar until 2040.