

VP160 VINTAGE FORTIFIED 2024



THE STORY

Vintage Port (now called Vintage Fortified) has played an important role in Rutherglen's history, and the early years of Warrabilla. After a hiatus of 18 years we are pleased to re-introduce a Vintage Fortified to the range. Made in the traditional Rutherglen Style to mark 160 years of Sutherland Smith family winemaking in Rutherglen.

THE FRUIT

90% Shiraz, 10% Durif from the Home Vineyard.

GROWING

Quite unlike any other season in recent memory. The growing season was a continuation of the cool and wet conditions experienced throughout 2023. Rain fell regularly until the first week of February, whereupon the weather turned on a dime, and we enjoyed weeks of warm, mild and dry weather. The long cool growing season, coupled with a warm dry ripening period has captured an incredibly deep and detailed flavour profile.

WINEMAKING

Both Shiraz and Durif were picked together late in the season, and crushed into open fermenters. At a certain point high strength spirit was added to arrest fermentation, and traditional foot treading took place to allow for integration of fruit and spirit. Six months in tank followed, followed by a further six months in old puncheons prior to bottling.

THE NUMBERS

Harvest: April 2024
pH: 3.60
Alcohol: 19.5%

TASTING NOTE

Lifted aromatic and complex with black cherry, raspberry, kirsch liqueur and Dutch cocoa powder.

Mouth filling fruit flavours of ripe blood plum, glace cherry and raspberry compote, with licorice, anise and dark toasted spice adding to the profile. Fine threads to tannins emerge, leading to a long, elegant and gently drying finish.

Enjoyable at any time now and over the coming twenty years.

