

SALVATORE

Salvatore

MALBEC SHIRAZ DURIF



Overview: Salvatore Trimboli was named after his grandfather, the family's winemaker back in Italy many years ago. And his Malbec Shiraz Durif is a true family wine, as it blends Malbec (from his wife's native Argentina) with Durif (a personal favourite of his for many years). The Shiraz adds a velvety softness.

Colour: A sumptuous deep purple-red.

Aroma: Introduces plenty of dark fruit fragrances, and hints at the refined Limousin oak characters on the palate.

Taste: A full rich mouthfeel, with concentrated sweet blueberry, blackberry and ripe cherry. The tannins are soft but firm, with underlying vanilla flavours from the Limousin oak. A standout wine which reflects the best characteristics of each grape variety.

Enjoy With: Hearty meat dishes such as well-aged aged steak, a boeuf bourguignon or spaghetti bolognese. Also suits rich vegetable dishes such as mushroom stroganoff or garlic mushrooms.

Wine Analysis: Alcohol: 14.5% Total Acid 6.2g/L pH: 3.55
Residual Sugar 3.0g/L

Oak Usage: Fermented in new and three-year-old fine-grained Limousin barriques for up to four months, then with Limousin oak staves for a further six months. Limousin oak is famed for contributing rich vanilla-like flavours.

Region: Big Rivers Region, New South Wales. Grapes are sourced from specially selected vineyards which are harvested exclusively for Salvatore wines. The mix of sandy soils and heavy loams allow these varietals to develop a great depth of aroma and flavour.

Processing: Trimboli Family Wines guarantees that only animal-free, natural products are used in all production and processing.



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