

Rubus Proprietary Red Blend Australia

Rubus Project

Australia - South Australia

A blend of Rubired, Durif & Shiraz varieties:

Rubired is a cross between Tinto Cao and Alicante Ganzin (which is itself a cross between Alicante Bouschet and Aramon Rupestris Ganzin). It is known for being particularly adapted to the hot climate and producing dark wines, as the color is not only coming from the grape's skin, but also from the grape juice itself. It was developed in 1958 by H.P. Olmo of the University of California Davis.

Durif, also known as Petite Sirah, is also a cross of two different grape varieties: Syrah and Peloursin. It was created by French botanist Francois Durif in 1860 while keeping Syrah and Peloursin plants under the same roof; it happened from a natural process called "cross-pollination." The grape itself is known for its very aromatic, plummy character.

Shiraz, which we all know for being the most recognized grape varietal of Australia, brings some minty, spicy and fruity characteristics to the wines.

Deep, dark ruby color with aromas of blue fruit, confectionery and subtle licorice characters. Thick luscious palate with good structure and soft finish.



Specifications

Varietals	44% Rubired, 31% Durif and 25% Shiraz
Pairings	BBQ lamb with roast vegetables.

Codes, Weights and Measures

UPC	7 84585 01735 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01735 2
Case Weight	37
Cases/Pallet	56
Layers/Pallet	14
ABV	13.50%
SRP	\$ 15.99 USD 750mL Bottle

Reviews and News

2014 Rubus Proprietary Red Reserve - 87 PTS - WINE VALUE - WA