



## CCCLXV VINTAGE 2023 • DURIF

*Durif is a naturally dark, intense, tannic variety. When made in the 'traditional' way of 7-14 days on skins followed by maturation in oak barrel it delivers a superb immensely full-bodied drink that is often described as 'Shiraz on steroids'. CCCLXV Durif 365 takes this a step further by leaving the wine on skins for an entire year and not maturing it in any oak. The result is an even more concentrated, powerful and thick inky wine. It proclaims all that Durif has to give, allowing the flavour, colour and tannin generosity of the skins to entirely egress into the wine. By bottling after pressing with no barrel maturation, there is no oak intrusion, truly allowing for the Durif grape to shine in its absolute largesse.*

### GROWING SEASON

Vintage 2023 has produced exceptional wines. It was the longest and latest on record, stretching from mid-March to early-May. The vines got off to a superb start with a wet and cool Spring providing plenty of sub-soil moisture for the growing season ahead. Summer brought typically average temperatures and was generally dry with occasional finite rain. The vines were in fantastic condition for slow and steady ripening into Autumn with its mild days, cool nights, and isolated light rain. Yields from 2023 are good and quality is excellent.

### VINEYARD

CCCLXV Durif 365 is sourced from a single vineyard on the Kalleske property. The hand-pruned vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for Durif.

### WINEMAKING

The Durif was harvested on April 25th and crushed into an open-top fermenter. Wild yeast from the vineyard were left to naturally ferment with the ferment temperature reaching 30 degrees C. Hand-pumpovers were employed twice daily during the fermentation. After the alcoholic fermentation, native malolactic bacteria fermented the natural malic acid into lactic acid. The wine remained in contact with submerged skins in a sealed vessel for exactly 365 days. On April 23rd 2024, the free-run was drained into a tank and then the skins were gently pressed with pressings blended into the same tank. After settling the wine was racked and then bottled with no oak maturation.

### TASTING NOTES

2023 CCCLXV Durif is deep purple in colour. It is extremely fruit-forward aromatically. Intense dark cherry and lifted black plum with notes of violet perfume, five-spice, and boysenberry ice-cream. The palate is full flavoured with vivid blue and black fruits. Natural tannins are immediately prominent, with an obvious grip, adding a muscular structure. Varietal and fruit-driven throughout, genteel purity is the hallmark of this wine. A lengthy dry lingering finish completes a bright Durif. This is a lively wine that can be enjoyed now in its early splendour or equally cellared for a decade or two.



CCCLXV: the roman numeral CCCLXV corresponds to arabic number 365.  
CCCLXV = 365.

CCCLXV Durif... a wine of the utmost power displaying the heightened intensity that a protracted 365 days on skins gives to this naturally concentrated and intense variety.

