

## 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 varietals: 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

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

## Reviews and News

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