



DE BORTOLI

DB

A celebration of our Italian roots, planted in Australian soil. Enjoyed internationally, these wines reflect the styles of wine that have been appreciated by the De Bortoli family for four generations.

DB Family Selection Rosé 2015



Region

Riverina

Appearance

Vibrant neon strawberry pink.

Bouquet

Lifted cranberry mixed with a hint of cotton candy.

Palate

This Rose displays sweet-tart cherry and raspberry fruit which enhances the tangy berry flavours. The acid seam running underneath is fabulous giving a bright definition to the wine and showing a light sweet lingering finish.

Suggested Cuisine

The perfect Rose for spiced pork or chicken, grilled eggplant salad with Feta, Pine Nuts & garlicky yoghurt dressing, a seafood avocado salad with ginger or a plate of antipasto. Serve slightly chilled.

General Characteristics

Medium Dry / Light bodied

Vintage Conditions

Fresh early January rains prepared vines for what was to be a mild & then dry Riverina vintage. The milder temperatures allowed for wonderful expression of fruit aromas and flavours and allowed the retention of natural acid in most varieties.

Winemaking

The winemaker selected Shiraz and Cabernet fruit that expressed fresh and lifted berry flavours in the vineyard that are reflected in this Rosé wine. Harvested in the cool of the night to retain the fresh fruit flavours. The fruit is crushed and then cold soaked on skins for 24-48 hours till achieving the soft rose colour and fresh fruit flavours desired before draining the juice and fermenting at 12-14°C for two to three weeks.

Wine Analysis

Alc/Vol:12.50% pH:3.37 TA:6.03 g/L

Cellaring

Enjoy now whilst vibrant and fresh.



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Family Winemakers Since 1928

debortoli.com.au