



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 Semillon Chardonnay 2015



Region

Riverina

Appearance

Pale straw.

Bouquet

Aromas of lemon, and stone-fruit with a touch of oak.

Palate

A soft, balanced wine of crisp up-front citrus flavours and a creamy oak finish.

Suggested Cuisine

Seared scallops on a bed of celeriac puree and smoked speck batons.

General Characteristics

Dry / Medium bodied

Vintage Conditions

Fresh early January rains prepared vines for what was to be a mild & then dry Riverina vintage. The cooler temps allowed for great depth in pungent fruit aromas and allowed the retention of natural acid in most varieties. Quality is well above average.

Winemaking

Premium parcels of local fruit were picked at peak flavour ripeness showing concentrated varietal characters. Fruit is gently pressed, naturally settled and racked to fermentation. Parcels were individually fermented on French and American oak with the Chardonnay component left to mature on yeast lees for 5 months in order to achieve palate richness. To soften the wine the Chardonnay component underwent malolactic fermentation. Both the Semillon and Chardonnay were fermented and matured on American and French oak respectively for a minimum of six weeks.

Wine Analysis

Alc/Vol: 12% pH: 3.3 TA: 6g/L

Cellaring

This wine is made for immediate consumption however can be cellared for up to two years.



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Family Winemakers Since 1928

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