



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 Chardonnay 2015



Region

Riverina

Appearance

Very pale straw with a green tinge.

Bouquet

Tight, fresh pear with stone fruit, and balanced with a subtle hint of oak.

Palate

This wine displays early picked peach and melon notes carried on a weighty palate, culminating in a fresh and crisp finish.

Suggested Cuisine

Grilled salmon or roast chicken.

General Characteristics

Medium Dry / Medium bodied

Vintage Conditions

Fresh early January rains prepared vines for what was to be a mild and 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

Fruit classification was based on those vineyards showing flavour expression. Healthy balanced vineyards profiling fresh stone fruits and a natural acidity were chosen for this wine style. This wine was fermented cool over a two week period. Selected parcels were fermented with the inclusion of French oak staves. Once fermentation was complete exceptional wines were matured on fine yeast lees over four months to build palate weight.

Wine Analysis

Alc/Vol: 12.60% pH: 3.3 TA: 6.3 g/L

Cellaring

Made for immediate enjoyment but will improve over the next 2-3 years.



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Family Winemakers Since 1928

debortoli.com.au