

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 Traminer Riesling 2014







Region Riverina

Appearance Pale straw.

#### Bouquet

Lifted perfumed aromatics of musk, spice and ripened citrus.

#### Palate

A generous and balanced palate of sweet rosewater and Turkish delight complemented by the crisp acid Riesling component adding a zesty finish.

**Suggested Cuisine** Spicy dishes, seafood, fresh fruit.

General Characteristics Medium Sweet / Medium bodied

## **Vintage Conditions**

Good winter rains followed by a warm growing season lead to good yields of fruit. A hot beginning to the harvest period accelerated the ripening with frantic harvesting ensuing to pick the fruit with the ideal flavour spectrum.

## Winemaking

Selected parcels of Traminer and Riesling were chosen for their varietal characteristics to enhance the flavour profile for this wine. With the Traminer we are looking for spicy musk, floral and rose petal flavours to combine with the floral and citrus flavours of the Riesling. Enlisting specific yeast strains to highlight varietal characteristics individual parcels were fermented separately and temperature controlled for up to 14 days. Blending, clarification, stabilisation and final filtration occurring post fermentation, prior to bottling.

#### Wine Analysis

Alc/Vol: 12.0% pH: 3.18 TA: 6.0 g/L

# Cellaring

Enjoy now or cellar up to two years.

