



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 Shiraz 2014



Region

South Eastern Australia

Appearance

Bright crimson with ruby hues.

Bouquet

Generous layers of ripe red fruits combining with notes of mint and spice.

Palate

The wine has a nice silky texture mouth-feel complimenting red berry characters with a touch of peppery spice from underlying oak and integrated tannins.

Suggested Cuisine

Duck pot pie, herb lamb shanks or char-grilled antipasto, perfect for any meat dish.

General Characteristics

Dry / 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 ensuring to pick the fruit with the ideal flavour spectrum.

Winemaking

The vineyards chosen exhibited rich fruit flavours with generous colour and were harvested when flavour was at its optimum. Fermented on skins for 5-7 days at 20-22°C to maximise fruit, tannin and colour extraction. This wine undergoes 100% malolactic fermentation, and is fermented on American Oak, then matured with American Oak staves with micro-oxygenation for approximately 2 months.

Wine Analysis

Alc/Vol:14.10% pH:3.61 TA:6.08

Cellaring

This wine is ready to enjoy now and has cellaring potential for 3-5 years.



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Family Winemakers Since 1928

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