



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 Merlot 2014



### Region

Victoria

### Appearance

Crimson red with garnet hues.

### Bouquet

Currants, raspberry with background of vanilla bean oak.

### Palate

Flavours of candied berries and cherries, with lingering vanilla oak and supple lingering tannins.

### Suggested Cuisine

This wine is excellent with beef or lamb dishes.

### 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

Fruit was selected by the winemaker and picked when both flavour and tannins were optimum. Cold soaked and fermented over 7 days. Cool temperatures of 22.0-25.0°C maintained to retain vibrant fruit.

### Wine Analysis

Alc/Vol:13.50% pH:3.45 TA:6.36 g/L

### Cellaring

Ready for enjoyment now with careful cellaring for up to five years.



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Family Winemakers Since 1928

[debortoli.com.au](http://debortoli.com.au)