



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 Cabernet 2015



Region

Riverina

Appearance

Dark Cherry Red

Bouquet

Lifted red fruits and dark plums combining with a gentle oak overtone.

Palate

A medium bodied wine shows a chorus of red and dark berried fruit. A persistence of flavour infused with fine grained tannins provides texture to balance fruit and oak.

Suggested Cuisine

Perfect match for Rare Eye Fillet of Beef, Chipotle Barbecue Burgers with Slaw, Smoked cod with chorizo or Chicken in Sweet Soy with Asian Spices.

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 milder temperatures allowed for wonderful expression of fruit aromas and flavours and allowed the retention of natural acid in most varieties.

Winemaking

The winemaker assessed the Shiraz and Cabernet Sauvignon vineyards throughout the ripening season to select fruit that displayed berry flavour ripeness and optimum sugar/acid balance. Fermentation takes place at 20-22°C for 5-7 days to optimise the extraction of desirable flavour and colour whilst retaining a soft tannin structure. Fermentation with a combination of American and French oak.

Wine Analysis

Alc/Vol: 13.7 % pH: 3.51 TA: 6.72 g/L

Cellaring

Ready for enjoyment now or can be cellared for up to three years.



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Family Winemakers Since 1928

debortoli.com.au