



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 Cabernet Sauvignon 2013



Region

South Eastern Australia

Appearance

Vibrant red with garnet hues.

Bouquet

Fragrant floral lift with hints of plum, cherry and bay leaf.

Palate

Rich flavours of blackcurrant and delicious red fruits. Integrated oak, silky texture with a wonderfully balanced finish.

Suggested Cuisine

Roast lamb, steak, sharp cheeses.

General Characteristics

Dry / Medium bodied

Vintage Conditions

2013 saw low rainfall in Spring with January being quite dry and warm. The dry weather allowed fruit to reach optimum ripeness providing a good balance of acidity and flavour. Some light showers in late February to help freshen the fruit with vintage starting later than usual but finishing quickly by the end of March.

Winemaking

Fruit was selected by the winemaker and picked when both flavour and tannins were optimum. Average seven days on skins at 22-25°C.

Wine Analysis

Alc/Vol: 13.50% pH: 3.5 TA: 6.4g/L

Cellaring

Enjoy now or cellar up to three years.



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Family Winemakers Since 1928

debortoli.com.au