



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 Merlot 2014



Region

South Eastern Australia

Appearance

Vibrant purple with deep crimson hues.

Bouquet

Lifted aroma's of black currant, blueberries over hints of bay leaf and milk chocolate.

Palate

The soft medium bodied wine shows layers of blackcurrant and red berries, complimented by the soft supple tannins and nuances of chocolate oak.

Suggested Cuisine

Slow cooked beef ribs or a hearty pasta.

General Characteristics

Dry / Medium bodied

Vintage Conditions

Good winter rains followed by a warm growing season led 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

Cabernet Sauvignon and Merlot vineyards were selected that the attributes of flavour and structure complemented each other and then monitored to select the fruit when the flavours and sugar ripeness were in balance. Fermentation at warmer temperatures of 24-26°C for five to seven days to optimise the extraction of desirable flavour and colour whilst retaining a soft tannin structure. A combination of American and French oak was used during fermentation and maturation.

Wine Analysis

Alc/Vol:13.50% pH:3.60 TA:6.65 g/L

Cellaring

Enjoy now or cellar up to three years.



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Family Winemakers Since 1928

debortoli.com.au