



## DEEN DE BORTOLI — VAT SERIES —

Deen De Bortoli created his Vat Series with the idea of developing a range of delicious, full-flavoured wines at an affordable price. Deen personally selected the blends and chalked the numbers on the vats to identify them. The Vat Series includes traditional varietal wines as well as wines made from interesting, newer varieties to Australia.

*Sauvignon Blanc, Verdelho, Chardonnay, Shiraz, Cabernet Sauvignon, Petit Verdot, Durif (Petite Sirah), Botrytis Semillon*

### VAT 1 *Durif* 2008



#### Region

Riverina

#### Appearance

Deep crimson with intense inky purple hues

#### Bouquet

Lifted spice and chocolate aromas with savoury oak

#### Palate

The intense fleshy palate displays rich, spicy fruit balanced by firm tannins

#### Vintage Conditions

An early winter followed by good rains received later in the season before budburst allowed good fruit set to occur. The growing season was warm and dry resulted in wines with good ripeness, great colour and ripe tannins.

#### Winemaking

The winemaker selected the fruit based on flavour and ripeness. The juice spent 7 days on skins in 40 tonne fermenters at temperatures between 25 - 32°C. Maturation occurred in a combination of oak including American and French barriques for 12 months.

#### Wine Analysis

Alc/Vol : 14.0% pH : 3.50 TA : 6.50 g/L

#### Cellaring

This wine can be enjoyed now or cellared for up to 5 years in good conditions.

#### Suggested Cuisine

An ideal accompaniment to rich red meat dishes or hearty casseroles.

#### General Characteristics

● Dry / Sweet ●●●● Body

**Julie Mortlock**  
Executive Winemaker

KEY	● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet
	● Light Bodied ●● Medium Bodied ●●● Full Bodied