

DE BORTOLI
 YARRA VALLEY
 RESERVE RELEASE

Understanding our soil and vineyards continues to be the focus for the production of single vineyard wines from our Dixons Creek Estate. We are now starting to see a common thread in the detail and texture of wine from these older vineyards with some interesting influence from the season.

Chardonnay, Pinot Noir, Syrah



CHARDONNAY 2007

Region

Yarra Valley (Dixons Creek)

Appearance

Pale yellow with green tinges

Bouquet

Smooth citrus notes with complexity flinty, nutty aromas

Palate

The wine has long mineral/fruit complex palate which shows complexity and balance

Vintage Conditions

2007 was a very dry season with cropping levels extremely low producing quite flavoursome wine.

Winemaking

Fruit is sourced from two plots planted in 1981 and 1990. Both are planted in a north-south row orientation and face east through south. These less exposed sites give the greatest detail to the final wine. When optimum flavour is achieved the fruit is hand harvested, sorted, whole bunch crushed and pressed. The juice is not ameliorated with any fining or addition. It is racked to cask with everything except the vineyard dust and allowed to ferment naturally.

Only older French oak casks are used (3 - 5 years old). Once fermentation is complete, the wines are topped, sulphured and stirred fortnightly until October. In December, the wine was racked by gravity, settled and bottled in January, 2008.

Wine Analysis

Alc/Vol : 12.0 % pH : 3.40 TA : 6.0 g/L

Cellaring

Will continue to develop for up to 10 years if stored at 14 °C– 16°C

Suggested Cuisine

Try with Gnocchi and burnt butter sage

General Characteristics

● Dry / Sweet ●● Body

Steve Webber
 Chief Winemaker

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

