

Melba

NOVEMBER 2009

The Melba range is our platform for Cabernet blends made in Claret styles. We are using most of the Bordeaux varieties as well as Syrah, Sangiovese and Nebbiolo to produce three distinct styles of claret, some a little closer to the Cabernets from Bolgheri than from Graves. All wines are deliberately fine and medium bodied.

Yarra Valley soils are quite old and weathered and often lack the natural tannin that typical clarets have in spades, so we are adding small quantities of Sangiovese or Nebbiolo to some of the blends where we feel they are low in natural tannin and dry extract.

It is great to now release the first vintage of Mimi. She's not quite as naughty as her sister Lucia, but she's still a fun girl.

2007 MELBA RESERVE

Melba 'Reserve' is a traditional style Yarra Valley Cabernet blend. It is very much a medium bodied wine, typical of the classic styles made famous by the early Yarra Valley pioneers.

Fruit is sourced from two estate vineyards called 'Old Hill' and 'Old Back', both planted in 1971, with a small quantity of Merlot planted in 1987. The wines stay on skins for at least 30 days to help give the complexity and tannin that long living styles need.

Fruit is destemmed, crushed and tipped into open 6 tonne fermenters. The fruit undergoes natural fermentation, and once fermenting, is kept at a minimum of 25°C. The wine is then pressed, settled overnight and gravity filled to new and used casks where it matures at 16°C for 14 months.

Analysis: Alcohol 13.0%, TA 6.9 g/L, pH 3.38

RRP: \$60

2007 MELBA 'LUCIA'

Lucia is named after one of Dame Nellie Melba's more famous characters in the opera Lucia di Lammermoor. It is a style that blends Cabernet with the more savoury Sangiovese to produce a wine that is quite Mediterranean in style. The Cabernet component was planted in 1990 and the Sangiovese planted in 2003.

Fruit is destemmed, crushed and tipped into open and closed fermenters. The fruit undergoes natural fermentation, and once fermenting, is kept at a minimum of 25°C, and is left on skins for ~40 days. The wine is pressed, settled overnight and gravity filled to new and used casks where it matures at 16°C for 14 months. The wine is then racked by gravity and the final blending completed.

Analysis: Alcohol 13.0%, TA 6.4 g/L, pH 3.44

RRP: \$31

2008 MIMII

Melba 'Mimi' is named after one of Melba's performances from the opera La Boheme. The blend consists of Cabernet, Syrah and Nebbiolo to produce a distinct style with elegance, savouriness and brood. The Cabernet component was planted in 1990, Syrah in 1994 and Nebbiolo in 2005. The Syrah and Nebbiolo are quite gentle on the Cabernet, so there is a lovely little leafy note to the blend

Fruit is destemmed, crushed and tipped into both open and closed fermenters. The fruit undergoes natural fermentation, and once fermenting, is kept at a minimum of 25°C, and is left on skins for ~30 days. The wine is pressed, settled overnight and gravity filled to new and used casks where it matures at 16°C for 12 months. The wine is then racked by gravity and the final blending completed.

Analysis: Alcohol 13.5%, TA 6.3 g/L, pH 3.55

RRP: \$31

Available: At all good liquor retailers

Queries: steve_webber@debortoli.com.au

Images: Visit debortoli.com.au and click on 'trade and media' or contact promo@debortoli.com.au

