



DE BORTOLI WINES

25 May 2009

DE BORTOLI RESERVE YARRA VALLEY NEW VINTAGE RELEASES

We are often intrigued by what gives charm and allure to wine. I suspect the answer may lay in the feel and texture of the wine and the elements of beauty and suppleness. We have worked very hard in our vineyards to ripen fruit at lower sugar levels and our handling of fruit has become even more hands off than in previous years. Hopefully you will find a bit of charm in this lot!

The **Chardonnay** is slightly fuller than the previous two years but still shows some good mineral characters. We may well have moved a bit further down the Côte with this vintage. **Sauvignon** has the usual creamy, leesy characters and is back to '05 form. While it is terrific drinking now, I am looking forward to this wine with another couple of years on it to see if she really does do some Cotat work. **Pinot Noir** is quite fine and lovely and is very much in the 2005 mould. Perhaps one of our most intriguing Pinots. The **Syrah** is simply the best we have vinified with lots of graphite and mineral characteristics. 75% whole bunches was only toying with it.

The Seasons: **2007** was a very dry season and cropping levels were extremely low producing quite full wines at relatively low sugar levels. 2008 on the other hand was cool and moist in most of January, some fairly wicked heat in mid February followed by coolish weather to complete the season. The wines from **2008** are generally fairly subtle but with very good perfume. This will become obvious with the 2008 Pinot and Chardonnay releases next year.

2007 Reserve Release Chardonnay

Fruit is 'estate grown' from one of our oldest vineyards planted in 1981 and extended in 1990. The site is planted in a N-S row orientation and faces mainly south.

We realise the importance of extraction of phenolics to give texture and minerality and have adopted a rougher approach to crushing and pressing of whole fruit to increase both skin and stem phenolics. These phenolics seem to give better texture and minerality to the final wine and it also explains why so many of the world's great Chardonnays are made with some fairly rudimentary equipment.

Analysis: Alcohol 12.0%, TA 6.0 g/L, pH 3.40, RS 1.8g/L (Dry)
Clone: P58
Vine Age: Average Age ~22 years
RRP: \$45

2008 Reserve Release Sauvignon

Fruit is 'estate grown' from one of our oldest vineyards planted by De Bortoli in 1987. The site is planted in a N-S row orientation and faces gently East.

The phenolics we extract during partial crushing and subsequent pressing are vital to producing wines with texture and minerality. This combined with hand tended vineyards, hand picking and sorting, a little 'roughing up' with a crusher and the use of older casks, produces a style with some unique characters.

Analysis: Alc 12.5%, TA 5.5g/L, pH 3.50, RS 1.8g/L (Dry)
Clone: H5V10
Vine Age: 21 years
RRP: \$38



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2007 Reserve Release Pinot Noir

The philosophy with this wine is to preserve aroma and detail of the vineyard site. Absolute attention to detail in getting perfect fruit into the fermenter and then allowing the wine to make itself. We have found that minimal plunging (perhaps only 3-4 over the 20 days of maceration) preserves the detail of the vineyard in the final wine. Gravity and no filtration also helps

Analysis: Alcohol 13.0%, TA 6.0 g/L, pH 3.50, RS 1.8g/L (Dry)
Clone: MV4, MV5
Vine Age: 36 years
RRP: \$50

2007 Reserve Release Syrah

This is the fourth release of Syrah from the 1971 plantings which are oriented to the West in a N-S row orientation. We have increased whole bunches to 75% to highlight the spice and suppleness of the vineyard site. Hotter ferment temperatures in this and subsequent vintages have improved the tannin structure of the wine. Only 500 and 600 litre casks are used for maturation – we affectionately refer to these as ‘fat boys’.

Analysis: Alcohol 13.0%, TA 6.0 g/L, pH 3.60, RS 2.2g/L (Dry)
Clone: Unknown
Vine Age: 36 years
RRP: \$50

Contacts:

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