



DEEN DE BORTOLI

VAT SERIES

DEEN VAT SERIES RELEASES

bring something to the table

1 December 2009

Deen De Bortoli Vat series is bringing a new look to the table. The look embodies the spirit of the Deen Vat Series, high quality, affordable wines created by Deen De Bortoli - wines for all to enjoy with family and friends on any occasion. The inspiration for the Vat Series came from the early days when Deen De Bortoli would personally chalk numbers onto the vats to mark them out.

The Deen Vat Series includes eight single varieties including the highly awarded Vat 1 Durif, Vat 5 Botrytis Semillon and Vat 8 Shiraz. All wines in the range punch well above their weight in the quality stakes - notably the Deen Vat 5 Botrytis Semillon 2006 which took out the trophy for best sweet white table wine at the prestigious National Wine Show, Canberra - it also won the trophy at Sydney Wine Show earlier this year.

2009 VAT 2 SAUVIGNON BLANC RRP \$12.90

This wine is a clever blend of Riverina fruit, from mature, very well tended vineyards showcasing what can be achieved in the region, with the balance of fruit coming from the cooler climate King and Yarra Valleys respectively, giving structure and acid backbone to the wine. The 2009 growing season in the Riverina was initially fantastic - the best for many years with ideal cool conditions and refreshing rains during spring and early December. But in late January there was a massive heatwave. Fortunately the vines shut down completely delaying ripening for three weeks. We were very relieved that the wines turned out so well! This wine offers the fresh grassy aromas and gooseberry and slightly tropical flavours expected of Vat 2, balanced with texture, length, some herbal characters and just a suggestion of residual sweetness on the finish.

Technical: Selected parcels were harvested in excellent condition and gently pressed to retain varietal character and freshness. Winemaking included fermentation at elevated temperatures and fermentation with solids. These techniques improve texture and softness without sacrificing varietal expression.

Analysis: Alc 12.0%, TA 5.96g/L, pH 3.25



2008 VAT 7 CHARDONNAY RRP \$12.90

This is another clever blend of warm climate and cool climate fruit from regions as diverse as Riverina, King Valley, Tumbarumba and Orange. The addition of cool climate fruit, combined with harvesting earlier at lower potential alcohol, produces wines with structure, elegance and freshness. Just a small amount of new oak (7%) is used with a larger proportion (48%) of older oak barriques with the balance of the blend unoaked. A combination of American and French oak is used. The wine displays attractive peach and stone fruit characters, nutty complexity, texture, balanced acidity, and subliminal oak with a lively fresh finish.

Technical: Fruit with the desired stone fruit characters was selected for this wine. The juice was cold settled then racked to fermentation which occurred at moderate temperatures to preserve fresh fruit characters. A portion was fermented in American and French oak barriques and approximately 5% of the wine underwent malolactic fermentation.

Analysis: Alc 12.5%, TA 6.5 g/L, pH 3.26





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2008 VAT 9 CABERNET SAUVIGNON

RRP \$12.90

The 2008 Vat 9 displays cassis, ripe plum, red berry characters with a hint of mint balanced with integrated, fine grained tannins and soft oak finish. A dry winter during most of 2007 was followed up with spring and summer rains allowing good fruit set to occur. The remainder of the growing season was mostly warm and dry resulting in wines with excellent ripeness, great colour and firm tannins.

Technical: Fruit was selected by the winemaker and harvested when both flavour and Baumé levels were optimum. The source vineyards produce fruit that displays exceptional varietal characteristics. In the winery the fruit was cold soaked and fermented at 25°- 32°C for an average of seven days. The wine also completes malolactic fermentation. Matured in French and American oak barriques for 12 months.

Analysis: Alc 14.5%, TA 6.70 g/L, pH 3.45



2008 VAT 1 DURIF

RRP \$12.90

In the 1990s Deen De Bortoli was instrumental in introducing Durif to the Riverina region. The variety thrives in the area producing wines with great colour, fruit flavour and supple tannins. The Riverina now has some of the most extensive plantings of Durif in Australia and the variety is becoming a flagship for the region. The growing season for this wine was a dry winter followed by spring and summer rains which allowed good fruit set to occur. The remainder of the growing season was mostly warm and dry resulting in wines with good ripeness, great colour and firm tannins. The Vat 1 displays intense colour with inky, purple hues, lifted spice and savoury oak aromas and rich, spicy palate balanced by firm tannins.

Technical: The winemaker selected the fruit which was harvested when flavour and ripeness were optimum. The juice spent seven 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.

Analysis: Alc 14.0%, TA 6.50 g/L, pH 3.50





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2009 VAT 6 VERDELHO

RRP \$12.90

Verdelho is another variety that thrives in the warm sunny climate of the Riverina region. This dry white wine exhibits plenty of varietal fruit together with subliminal oak. A portion of the blend (19%) was fermented in old oak barriques and left on lees for 8 months for texture. Fruit was sourced from selected vineyards around Griffith and a small percentage of local Arneis was added for complexity as well as some cool climate material for structure and elegance. The wine has inviting honeysuckle perfume, tropical fruit aromas and a fresh vibrant palate with texture and finely balanced acidity.

Technical: Fruit was selected by the winemaker and picked when ripeness and Baumé levels were optimum. In the winery the juice was cold settled then racked to fermentation which took place at moderate temperatures to retain fresh fruit characters. The wine then spent 8 months on yeast less for texture and complexity.

Analysis: Alc 13.5% pH 3.30 TA 6.2 g/l



2007 VAT 8 SHIRAZ

RRP \$12.90

Drought conditions in all the source regions meant vintage occurred earlier than most years with very low crop levels resulting in wines with exceptional concentration of flavour. The 2007 Vat 8 Shiraz has lifted blackberry/spice aromas and rich dark fruit palate with silky oak providing excellent length.

Technical: Each individual parcel of fruit was selected by the winemaker based on ripeness and flavour. Using fruit from a combination of regions both warm and cooler climate gave the winemaker some flexibility in a particularly difficult vintage and the ability to get some complexity into the final blend. In the winery, cool maceration on skins with lengthy warm fermentation, gentle flavour extraction and minimal handling was the rule.

Analysis: Alc 14.0% pH 3.55 TA 6.3



Queries/Images: promo@debortoli.com.au or visit debortoli.com.au

Available: At all good liquor retailers