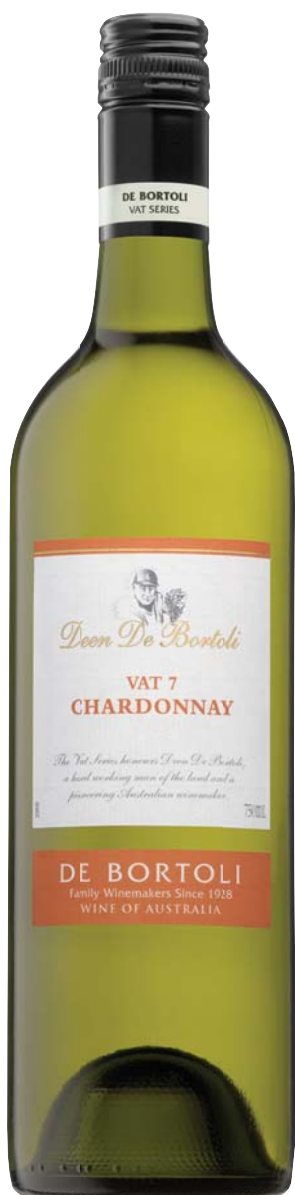


Deen De Bortoli

DEEN 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



CHARDONNAY 2007

Region

Big Rivers

Appearance

Pale lemon in colour

Bouquet

Lifted nose of peach and melon with subtle oak characters adding complexity

Palate

A full bodied wine showing stone fruit flavours with a rich, nutty finish

Vintage Conditions

The 100 year drought brought vintage forward 3 weeks earlier than usual. Very dry, although not overly hot conditions lead to reduced crop yields producing fruit with above average flavour intensity.

Winemaking

Fruit was selected from specific vineyard sites that produce fruit with the desired stone fruit characters. The juice was cold settled then racked to fermentation which took place at moderate temperatures to preserve fresh fruit flavours. A portion of the juice was fermented in American & French oak barriques. Approximately 9% of the wine underwent malolactic fermentation, 31% of the wine was fermented in new & 1 year old American oak

barriques and 5% was fermented in 4 year old French oak barriques. The barrel fermented wine was then aged on lees for 6 months. 9% of the wine was also fermented on American oak staves for 3 weeks.

Wine Analysis

Alc/Vol : 13.5 % pH : 3.40 TA : 6.2 g/L

Cellaring

This wine should drink well over the next 2-3 years.

Suggested Cuisine

A great match to chicken, seafood and light pasta dishes.

General Characteristics

●● Dry / Sweet ●● Body

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