

DE BORTOLI
GULF STATION
 YARRA VALLEY

Gulf Station is the original pastoral holding of the Bell family who settled in the Yarra Valley in 1864.

The site of the De Bortoli Winery was known as the "Summer Paddock". It had a large dam, held green pasture throughout the dry summer months and was a cool place to be seen drinking premium Yarra Valley wine. The Gulf Station range of wines are made from both estate grown fruit and that of other low yielding, premium Yarra Valley vineyards.

Riesling, Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir, Shiraz Viognier, Cabernet Sauvignon



RIESLING 2008

Region

Yarra Valley

Appearance

Light straw with vibrant green tinges

Bouquet

Clean fragrant floral characters with citrus undertones

Palate

Intense varietal fruit flavour with delicacy & freshness balanced by fine acidity

Vintage Conditions

A warm, dry growing season allowed Riesling grapes to reach optimum maturity.

Winemaking

Once the fruit reached an optimal flavour profile it was harvested in excellent condition and gently pressed to retain varietal character and freshness. Fruit is picked at night, crushed and lightly pressed to promote delicate flavours. Fermentation was in stainless steel with a selected yeast strain. Frequent lees stirring was adopted to increase texture in the final wine.

Wine Analysis

Alc/Vol : 13.0 % pH : 3.07 TA : 5.8 g/L

Cellaring

For immediate enjoyment. The wine will, however, continue to soften and develop more complexity over the next 3 – 5 years.

Suggested Cuisine

Try with Thai or Vietnamese dishes

General Characteristics

● Dry / Sweet ● Body

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