



DE BORTOLI WINES

MELBA YARRA VALLEY 2006

11 DECEMBER 2008

De Bortoli Wines is proud to release the 2006 Melba range. Named after opera diva Dame Nellie Melba, the Melba range is the De Bortoli interpretation of Cabernet blends made in Claret styles. Using Cabernet Sauvignon, Merlot, Petit Verdot, Syrah, Sangiovese and Nebbiolo we have produced three distinct styles of claret, some a little closer to the Cabernets from Bolgheri than from Graves. The first two releases are the Melba Reserve and Melba Lucia with a third wine (a 2008 blend of Cabernet, Syrah and Nebbiolo) will be released later in 2009.

Says Winemaker Steve Webber: "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".

Dame Nellie Melba, one of the Yarra Valley's more colourful characters was born in Melbourne in 1861. When in the Yarra, she resided at Coombe Farm in Coldstream.



MELBA RESERVE 2006

The '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. Vines are cane pruned to 20 bunches per vine and shoot thinned at the 10-15cm stage so that there are no more than 15 bunches per vine. The vines are hand picked into 8kg buckets and transported to the winery.

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, and is left on skins for ~ 20 days. 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 14.0%, TA 6.2 g/L, pH 3.46

RRP: \$59

Available: Nationally through selected fine wine liquor stores and restaurants



MELBA 'LUCIA' 2006

Lucia is named after one of Dame Nellie Melba's more famous characters in the opera Lucia di Lammermoor. It is a new style of wine that blends Cabernet with Merlot, Sangiovese and Petit Verdot. It is quite a savoury style Cabernet blend. This is the first release of this wine from our Yarra Valley Estate. The Cabernet, Merlot and Petit Verdot components were planted in 1990 and the Sangiovese planted in 2003.

Vines are cane pruned to 25 bunches per vine and shoot thinned at the 10-15cm stage so that there are no more than 18 bunches per vine. Being young vines, the Sangiovese had 6 bunches per vine. The vines are hand picked into 8kg buckets and transported to the winery. The fruit is destemmed, crushed and tipped into closed 14 tonne 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 14.0%, TA 6.5 g/L, pH 3.42

RRP: \$33

Available: Nationally through selected fine wine liquor stores and restaurants

For more information please contact Steve Webber at steve_webber@debortoli.com.au. For images go to the Media and Trade section on our website.