



# MONTAGE

Montage wines are stylish blends made at the Bilbul winery in the Riverina. The label depicts a 'montage' of architectural elements that reflect the De Bortoli family's Italian heritage. The wines exhibit intense fruit, concentrated flavour and are made to be enjoyed with good food.

*Semillon Sauvignon Blanc, Chardonnay Semillon, Cabernet Merlot*

## Chardonnay Semillon 2008

### Region

Riverina

### Appearance

Pale straw in colour with fresh green hues

### Bouquet

Lifted aromas of peach and nectarine are complexed by subtle oak characters

### Palate

The palate is soft with a creamy texture and is balanced by fine acidity to give a clean and very refreshing finish.

### Vintage Conditions

Warmer than usual January nights lead to some varieties reaching maturity earlier than previous years. Late '07 rains and showers in January ensured fruit in good condition. With a cooler February than usual, varieties that had not reached maturity in January took longer than expected to ripen. Nearly all white varieties were harvested before the end of February with overall quality good.

### Winemaking

Chardonnay fruit from warm climate gives generous stone fruit flavours. The Semillon component imparts the blend balance and length. The Chardonnay juice is handled oxidatively (no pH) and fermented cool to increase texture and longevity.

The Semillon juice is clarified and fermented cold to retain fresh fruit characters. 25% of the blend underwent malolactic fermentation and 7% of blend was fermented in old French oak barriques and left on lees for 4 months.

### Wine Analysis

Alc/Vol: 13.0% pH: 3.25 TA: 5.90 g/L

### Cellaring

Drinking well now but can be cellared for up to 2 years.

### Suggested Cuisine

Try with creamy chicken dishes and rich seafood meat such as crab and crayfish.

### General Characteristics

● Dry / Sweet ●● Body



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