

DE BORTOLI

YARRA VALLEY ESTATE GROWN

PRESS REVIEWS

De Bortoli's Yarra Valley arm is **arguably the best winery in the country** at the moment. Its rise over the past three or four years has been breathtaking, most notably with Pinot Noir across various prices but with Sauvignon Blanc and Shiraz equally so, and a range of other varieties and blends fast moving up behind.

Campbell Mattinson, Gourmet Traveller Wine, April/May 2007

YARRA VALLEY ESTATE GROWN PINOT NOIR ROSE 2006



Look, I'm sorry. I know I've been recommending De Bortoli's Yarra Valley wines a lot recently. I know I should probably give other people a go. But Steve Webber and the De Borts team keep going from strength to strength, and almost every new wine I try is better than the previous vintage, so I feel compelled to tell you about them. Take this brilliant rosé: wild-yeast fermented, with no additions (other than a little sulphur), it is amazingly complex, textural, creamy and thoroughly delicious.

Max Allen, Gourmet Traveller Wine, April/May 2007

Highly Recommended

So many Australian rosés are over-sweet. It's therefore a pleasure to encounter one that is dry. The colour is onion-skin, partridge eye, gris - call it what you like. It is certainly a delicate pink colour rather than the semi-purple that is now in favour. The nose carries some varietal strawberry perfume but is comparatively subtle. Very attractive fruit emerges on the palate. This is what rosé should be all about.

WINEWISE, Volume 23 Number 1, April 2007

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YARRA VALLEY ESTATE GROWN CHARDONNAY 2005



De Bortoli's Yarra Valley Chardonnay has been one of Australia's most positively reviewed wines over the past decade, and the 2005 Estate Grown release is the best ever under this label. It comes from vines with an average age of 15 years, was fermented wild and was treated with extreme care in the winery (no fining, no pumps, all gravity movement from one stage of the winemaking process to another) and, most radically of all for a super-premium wine, only 8 per cent of it saw any new French oak at all - the remaining wine matured in used French oak on the second, third and fourth fills. It is certainly wooded, but in the most careful way possible. It tastes of lemon and chalk and, believe it or not, needs another year or three in a cool place to really show its best.

Campbell Mattinson, Gourmet Traveller Wine, April/May 2007

I've been drinking plenty of Chardonnay as the weather begins to cool down and the '05 De Bortoli is one of the best. Its crisp style is a long way from old-school Aussie Chardonnays. The fruit is fresh and lean, with flavours of nashi pear and nectarine.

The oak influence is minimal, while adding to overall balance and complexity of the flavours.

Fergus McGhie, Canberra Times, 18 April 2007

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YARRA VALLEY ESTATE GROWN SHIRAZ VIOGNIER 2005



The 2005 De Bortoli Estate Grown Shiraz Viognier is a blinder of a wine and should also cellar tremendously. Again, you can't help but admire the attention to detail: the grapes were hand-picked, hand-sorted, naturally fermented and, during that fermentation, allowed to warm to 35C - no refrigeration control being employed. De Bortoli's chief winemaker, Steve Webber knows how hard it can be for winemakers to keep their hands off wine and simply let it "make" itself - within an elaborately thought-out framework - but that's exactly what his team has learned to do. Webber's Shiraz Viognier is, as you'd hope, different to other interpretations of the style. It is also quite beautiful - meaty, cherried, stalky and very finely structured. But what really sets it apart is a flare of delicious and exotic fragrance and a steely, mineral, focused finish. Outstanding stuff.

Campbell Mattinson, Gourmet Traveller Wine, April/May 2007

YARRA VALLEY ESTATE GROWN VIOGNIER 2006



89 points

Dry and lively, with peach and apricot flavors that are more suggestive of Riesling than Viognier, but this is lovely nonetheless. Drink now through 2010.

Harvey Steiman, Wine Spectator (USA), 15 May 2007