



# DE BORTOLI WINES

22 September 2008

## 2008 WINDY PEAK RELEASE

De Bortoli has released a selection of four wines from the 2008 Windy Peak range comprising **Pinot Grigio, Pinot Noir, Sauvignon Blanc Semillon and Sangiovese**.

Over the last few years chief winemaker at the Yarra Valley Steve Webber and the team have put real effort into fruit sourcing and subsequent winemaking of the Windy Peak wines in order to improve quality. The industry generally refers to wine quality by the cleanliness and purity of the wine, but Steve believes otherwise as he says; "I think we have missed the point that wine also needs character, charm and soul. Some of these features in wine may smell of the earth or a little rustic but this is what makes them interesting. These are the characters that we are trying to introduce back into the Windy Peak range".

These four releases show some of the charm and character that Steve is talking about. "Pinot Grigio will always create some discussion as to how much flavour it should or shouldn't have, but we feel that it is all about drinkability. The Sangiovese is our best yet and will surprise in some comparative tastings. It did with me anyway" says Steve.



### 2008 PINOT GRIGIO

**Winestyle:** This wine is about freshness and drinkability. Pinot Grigio is not a naturally pungent variety but it is quite vinous and drinks pretty easily.

**Season:** In spite of the demanding growing conditions, 2008 has been a high quality vintage across the board for most varieties. Pinot Grigio is no exception, perhaps one of the better seasons in recent years.

**Winemaking:** When optimum flavour was reached all fruit was harvested, pressed quickly and allowed to sit on grape solids for up to a week. The semi turbid juice is then racked to tank and allowed to ferment at warmer temperatures, 18°C-22°C, for around 10 days and the wines were stirred daily for a further 4 weeks before fining and filtration to bottle.

**Analysis:** Alcohol 12.5%, TA 5.7 g/L, pH 3.29, RS 2.5g/L (Dry)

**Region:** King Valley, Mildura, Yarra Valley, Geelong

**Clone:** Mixed



### 2006 SANGIOVESE

**Winestyle:** We aim to produce Sangiovese in a savoury, rustic & food-friendly style. Maturation in older casks helps to integrate the unique tannins of Sangiovese with varietal and regional charm.

**Season:** Mild conditions early on, followed by timely abundant spring rain and a warm January/ February period. Terrific conditions for achieving physiological ripeness at reasonable alcohol.

**Winemaking:** Fruit is destemmed (not crushed) to preserve varietal characters while allowing subtle extraction. Some blocks were cane-cut to partially raisin the fruit prior to harvest. This adds interest, dryness & savouriness to the resultant blend. The fruit is tipped directly to fermenter and fermented to minimise pick-up of hard tannin and extract. Post-fermentation, the wines are kept on skins at 30°C in order to achieve tannin softening & textural development. The wines are pressed, settled and racked to cask for 18-months before bottling.

**Analysis:** Alcohol 13.5%, TA 6.24g/L, pH 3.50, RS 2.8g/L (Dry)

**Region:** King Valley

**Clone:** H6V9 on 101/14 rootstock



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## 2008 SAUVIGNON BLANC SEMILLON (85%/15%)



**Winestyle:** Punchy style Sauvignon Blanc characters with some good palate texture from the Semillon. Interestingly the Semillon from the Yarra and King Valley often display more grassy and gooseberry characters than Sauvignon Blanc but with more texture.

**Season:** Despite the hot summer, Sauvignon Blanc in the Yarra and King Valleys showed excellent gooseberry characters that we haven't seen in recent years. Timely rain in December and January helped vine growth which in turn gave good foliage to fruit ratios which we think is important in Sauvignon Blanc.

**Winemaking:** When optimum flavour is achieved, fruit was harvested, pressed quickly and allowed to sit on grape solids for up to a week. The semi turbid juice is then racked to tank and cask and allowed to ferment at warmer temperatures, 18°C-22°C, for around 10 days. The wines were stirred daily for a further 8 weeks before fining and filtration to bottle. The lees stirring gives good texture to the wines and also seems to build varietal characters.

**Analysis:** Alcohol 12.0%, TA 5.8 g/L, pH 3.30, RS 2.5g/L (Dry)

**Region:** King Valley, Yarra Valley

**Clone:** Mixed

## 2008 PINOT NOIR



**Winestyle:** We are looking to make Pinot Noir with bright varietal fruit, good perfume, elegance and soft acidity. The wines see minimal oak and are made for early consumption.

**Season:** Demanding growing conditions in 2008 gave quite rapid ripening conditions so there was some fairly hectic work load in both the vineyard and winery (with the usual amount of swearing and an abnormal quantity of Red Angus consumed). Good year for Pinot Noir as it ripened before the heat came on the 10th March. Quite bright fruit characters.

**Winemaking:** All fruit is destemmed so that fermentation occurs within the berry. The wines are pumped over only about 5 times during the 12 day maceration period to avoid maceration and extract characters. The wines are then pressed, settled and gently racked to both tank and cask for short maturation before bottling.

**Analysis:** Alcohol 13.0%, TA 6.2 g/L, pH 3.70, RS 2.7g/L (Dry)

**Region:** Yarra Valley (72%), Beechworth, Port Phillip, Mornington, Canberra,

**Clone:** Mixed

Other varietals in the Windy Peak range include; Riesling, Chardonnay, Viognier, Cabernet Rose, Cabernet Merlot, Shiraz and Prestige sparkling Rose.

**Windy Peak. Life's Good Up Here.**

**RRP:** \$14.99

### **Availability:**

At nationally at all good bottle shops

### **Contacts:**

For further information on these wines please go to [windypeak.com.au](http://windypeak.com.au) - select Our Wines from the top menu or contact [promo@debortoli.com.au](mailto:promo@debortoli.com.au).

For images go to the Media and Trade section on our website.