

# ESTATE GROWN DE BORTOLI YARRA VALLEY

## De Bortoli Yarra Valley Estate Grown Releases November 2009

'Since 2005, most of Southern Victoria has had some warm years, perhaps Global Warming, maybe just a warm period. During that time we have had to adapt to the warmer conditions with more canopy to protect the fruit, lowering cropping levels even further so that we can pick physiologically riper fruit earlier etc. With these viticultural changes, we feel we have actually made even finer styles of wine with real elegance across the board. Go figure!'

**Chardonnay** continues to be picked earlier and the wines are quite fine and mineral. **Pinot Noir** from 2008 had us sweating with a lack of colour after 12 days on skins, but with a little patience ended up producing some of the most delicious things in recent memory. **Sauvignon** (the wine style), is getting better and better by season and has stood up to the heat really well (feisty girl!). **Syrah** - whole bunches, easterly facing slopes and older oak, unbelievably good in these warmer years.

Hope you enjoy.

### 2008 Estate Grown Sauvignon - \$25

The phenolics we extract during partial crushing and subsequent pressing are vital to producing wines with texture and minerality. This combined with hand worked vineyards, hand picking and sorting, a little 'roughing up' with a crusher and the use of older casks, produces a style with some unique characters.

**Technical:** Estate grown fruit is hand picked and sorted. The fruit is then whole bunch crushed and pressed until there is nothing left in the skins, the phenolics being an important textural component in the wine. The wine is roughly racked to older casks with lots of solids. The wine is allowed to ferment naturally. Lots of battonage over a 5 month period.

**Analysis:** Alc 13.0%, TA 5.6g/L, pH 3.29, RS 1.6g/L (Dry)

**Clone:** H5V10

**Vine Age:** 15 Years

### 2008 Estate Grown Chardonnay - \$30

One of our main criticisms of new world Chardonnay is the dominance of varietal character. Whilst it is important to have nuances of variety, other characteristics like site, season, texture and minerality are equally important. For this reason we have been trying to lessen the fruit intensity so that we reflect some of these other characters.

**Technical:** Estate grown fruit is hand picked and sorted. The fruit is then whole bunch crushed and pressed until there is nothing left in the skins, the phenolics being an important textural component in the wine. The wine is roughly racked to older casks and is allowed to ferment naturally. Lees are stirred over a 9 month period.

**Analysis:** Alc 12.5%, TA 5.6g/L, pH 3.38, RS 2.0g/L (Dry)

**Clone:** P58 and I10V5 on both own roots and 101-14 Rootstock

**Vine Age:** Proportional average 18 years



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### 2008 Estate Grown Pinot Noir - \$38

Very interesting vintage. Anything picked before the middle of March was pretty exciting. At last a little bit of botrytis to eliminate on the sorting table due to the humid conditions in early February. We certainly learnt something about Pinot Noir that can be passed on to the next generation(s). Very little colour extraction in the first 10 days on skins, patience and plenty of fermenters saw the colours finally arrive, with the most beautiful of perfumes. If ever there was the need to not over macerate in an attempt to pick up colour, it was 2008.

**Technical:** The fruit is hand picked and destemmed to open fermenters, where they ferment naturally within the berry. At the end of fermentation we hand plunge the fermenter once a day for 3-4 days to release the remainder of the juice from the berries. The grapes are pressed and settled for 24 hours before being racked to cask (40% new) for MLF and maturation. After 10 months the wine is gravity racked to tank and then bottled.

**Analysis:** Alc 13.0%, TA 6.2g/L, pH 3.59, RS 2.0g/L (Dry)

**Clone:** MV6, MV4, MV5, 777 on both own roots and 101-14 Rootstock

**Vine Age:** Proportional average 21 years

### 2008 Estate Grown Syrah - \$30

This is the first release of Syrah in our Estate range. We just love fermenting with whole bunches of Shiraz and the results are very suited to the Yarra. Hotter ferment temperatures, open fermentation, foot plunging and older larger casks seem to be the ticket.

**Technical:** Fruit is hand sorted and tipped directly to open fermenters. The fruit undergoes natural fermentation with a daily foot plunge and the occasional pump over. After 18 days on skins the wine is pressed, settled overnight and gravity filled to barrel where it matures peacefully at 16°C for 10 months. The wine is then racked by gravity and filled to bottle without fining or filtration.

**Analysis:** Alcohol 14.0%, TA 6.0 g/L, pH 3.61, RS 2.2g/L (Dry)

**Clone:** BVRC12 and 1654 on both own roots and 101-14 Rootstock

**Vine Age:** 18 years



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**2006 Estate Grown Shiraz Viognier - \$35**

The evolution of Shiraz Viognier in the Yarra Valley has come a long way in the last few years. The way we tend our vineyards and the orientation of those vineyards has a large bearing on style. We obtain far more aromatics in Shiraz when it is not getting a beating from the hot northerly or westerly sun.

**Technical:** Fruit is hand picked and sorted and a combination of whole bunches, whole berries and crushed fruit is gravity tipped to open fermenters. Viognier (~5%) is sorted and gravity tipped also. The fruit undergoes natural fermentation with a plunge or pump over every two days. After 18 days on skins the wine is pressed, settled overnight and gravity filled to barrel where it matures peacefully at 16°C for 10 months. The wine is then racked by gravity and filled to bottle without fining or filtration.

**Analysis:** Alc 13.5%, TA 6.0g/L, pH 3.58, RS 2.0g/L (Dry)

**Clone:** BVRC12 and 1654 on both own roots and 101-14 Rootstock

**Vine Age:** Proportional average 18 years



**Available:** At all good liquor retailers

**Queries:** [steve\\_webber@debortoli.com.au](mailto:steve_webber@debortoli.com.au)

**Images:** Visit [debortoli.com.au](http://debortoli.com.au) and click on 'trade and media' to download or email [promo@debortoli.com.au](mailto:promo@debortoli.com.au) and specify which image you need