



DE BORTOLI WINES

1 April 2008

DE BORTOLI RESERVE YARRA VALLEY 2006 RELEASES

Understanding our soil and vineyards continues to be the focus for the production of single vineyard wines from our Dixons Creek Estate. We are now starting to see a common thread in the detail and texture of wine from these older vineyards with some interesting influence from the season.

This is the fourth release of our Reserve wines. The Chardonnay is quite minerally and we have worked with phenolics to improve the texture. The Pinot Noir is lean yet complex and the Syrah shows the huge potential for alluring medium bodied Shiraz in the Yarra Valley.

2006 was very dry and warm with fruit flavours developing quite early, allowing us to pick at lower sugar levels with bright fruit characters. In each of the three wines, we have tried to preserve the detail of the site and season.

2006 RESERVE RELEASE CHARDONNAY

Fruit is 'estate grown' from one of our oldest vineyards planted in 1981 and extended in 1990. The site is planted in a N-S row orientation and faces mainly south.

We realise the importance of extraction of phenolics to give texture and minerality and have adopted a rougher approach to crushing and pressing of whole fruit to increase both skin and stem phenolics. These phenolics seem to give better texture and minerality to the final wine and it also explains why so many of the worlds' great Chardonnays are made with some fairly rudimentary equipment.

Fruit is hand picked, sorted, whole bunch crushed and pressed. The juice is not ameliorated with any fining or addition. It is gravity racked to cask and allowed to ferment naturally. Only older French oak casks are used (3-5 years old). After ferment the wines are topped, sulphured and stirred fortnightly until October. In December, the wine was racked by gravity, settled and bottled in January, 2007.

Analysis: Alcohol 13.0%, TA 6.8 g/L, pH 3.32, RS 1.8g/L (Dry)
Clone : P58
Vine Age : Proportional average 24 years
Retail Price : \$49
Production: 3,200 Bottles



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2006 RESERVE RELEASE PINOT NOIR

The philosophy with this wine is to preserve aroma and detail of the vineyard site. Total attention to detail in getting perfect fruit into the fermenter and then allowing the wine to make itself.

Fruit is 'estate grown' on the winery site and comes from the 1971 plantings that are planted in a N-S row orientation that face east. All 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, generally 80 grams each. The vines are hand picked into 8kg buckets and transported to the winery. The fruit is then hand sorted and destemmed to a 4.5 tonne open fermenter where it undergoes natural fermentation, with the occasional plunge toward the end of fermentation.

After 21 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 13.0%, TA 6.0 g/L, pH 3.50, RS 2.0g/L (Dry)
Clone: MV4, MV5
Vine Age: 35 years
Retail Price: \$59
Production: 3,000 Bottles

2006 RESERVE RELEASE SYRAH

This is the third release of Syrah from the 1971 plantings which are oriented to the West in a N-S row orientation. We have increased whole bunches to ~50% to highlight the spice and suppleness of the vineyard site. Hotter ferment temperatures in this and subsequent vintages have improved the tannin structure of the wine.

All vines are cane pruned to 25 bunches per vine and shoot thinned at the 10-15cm stage so that there are no more than 15 bunches per vine, generally 120 grams each. The vines are hand picked into 8kg buckets and transported to the winery. The fruit is hand sorted and a combination of whole bunches and destemmed fruit is carefully tipped into open fermenters. The fruit undergoes natural fermentation with the occasional plunge toward the end of fermentation.

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 6.5 g/L, pH 3.50, RS 2.2g/L (Dry)
Clone: Unknown
Vine Age: 35 years
Retail Price: \$59
Production: 7,000 Bottles

Queries:

steve_webber@debortoli.com.au