



dB Selection

dB Selection varietal wines are made at the De Bortoli Bilbul Winery where more than 75 years ago Vittorio De Bortoli established the family company, crushing 15 tonnes of Shiraz in his first vintage. Carefully selected fruit is harvested at optimum maturity to produce wines with true varietal expression.

Chardonnay, Semillon Chardonnay, Colombard Chardonnay, Verdelho, Traminer Rielsing, Shiraz, Merlot, Cabernet Merlot, Shiraz Cabernet, Petite Sirah, Rosé, Sparkling Brut

CABERNET MERLOT 2006

Region

South Eastern Australia

Appearance

Deep purple with crimson hues

Bouquet

Sweet fragrant aromas of blackberries with underlying mint and hints of oak

Palate

A generous wine that shows vibrant fruit on the rich palate with soft mouthcoating tannins



Vintage Conditions

Consistent rains leading up to the vintage maintained vine health and fruit freshness. A warm and dry harvest period resulted in good ripening conditions.

Winemaking

Fruit was selected by the winemaker and picked when both flavour and Baumé were optimum. The Cabernet portion of the wine spent 7 days on skins at 27°C to 30°C. The Merlot component spent 5 - 7 days on skins at 20°C to 24°C. Approximately 70% of the Cabernet and Merlot parcels were secondary fermented (malolactic fermentation) on French and American oak staves.

Wine Analysis

Alc/Vol : 13.5 % pH : 3.55 TA : 6.9 g/L

Cellaring

This wine is made to consume now or cellar for 2 years.

Suggested Cuisine

This wine is best suited to beef or lamb dishes

General Characteristics

|| Dry/Sweet || Body

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