



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 and regional character.

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

CHARDONNAY 2007

Region

Australia

Appearance

Pale Straw with green hues

Bouquet

Zesty lemon citrus and stone fruit aromas balanced with buttery oak notes

Palate

This fruit driven wine with crisp acid has been enhanced by lees stirring giving great texture and balance to the mid palate. The subtle oak approach has given added structure to the wine without overpowering it leaving the citrus and stone fruit flavours to dominate.

Vintage Conditions

Drought conditions led to an earlier vintage than previous years. Dry weather and warm sunny days with low crop levels have created wines with great flavour intensity.

Winemaking

Fruit classification was based on those vineyards showing flavour expression characteristic of dB quality. Healthy berries profiling melon and stone fruit were ideal for this wine style. This wine was fermented over a two week period between 12° and 14°C. Selected parcels were fermented with the inclusion of 14% French oak staves. Selected parcels are in contact with oak for 4 weeks.

Wine Analysis

Alc/Vol : 13.0% pH : 3.34 TA : 6.50 g/L

Cellaring

This wine is made for immediate consumption however can be cellared for up to 2 years.

Suggested Cuisine

A wonderful partner to spicy chicken or seafood dishes.

General Characteristics

●● Dry / Sweet ●●● Body



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