



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.



SEMILLON CHARDONNAY 2008

Region

Riverina

Appearance

Pale Straw with green hues

Bouquet

The Semillon contributes zesty citrus and straw aromas, the chardonnay peach characters with soft vanillin oak also evident.

Palate

The varietal expression of this Semillon Chardonnay blend with its lemon and stonefruit characters, harmonises with the vanillin oak and creamy texture on the finish.

Vintage Conditions

Warmer than usual January nights lead to some varieties reaching maturity earlier than usual. Late '07 Rains and some showers in January ensured fruit in good condition. With an unusually cool February, varieties that had not reached maturity in January took longer than expected to ripen. Nearly all white varieties were harvested before the end of February with overall quality good.

Winemaking

The grapes selected are chosen from vineyards that express the desired flavours. The Semillon providing citrus flavours and the Chardonnay peach and melon flavours. The Semillon and Chardonnay were fermented

separately over 12-15 days between 12°C - 14°C. Selected parcels were fermented with American Oak. Approx 25% of the blend completed malo-lactic fermentation.

Wine Analysis

Alc/Vol : 12.0% pH : 3.31 TA : 6.6 g/L

Cellaring

This wine is designed for immediate enjoyment or can be cellared for up to two years.

Suggested Cuisine

Perfect with chicken, fish or salads

General Characteristics

●● Dry / Sweet ●● Body

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