

Deen De Bortoli
DEEN VAT SERIES

Deen De Bortoli created his Vat Series with the idea of developing a range of delicious, full-flavoured wines at an affordable price. Deen personally selected the blends and chalked the numbers on the vats to identify them. The Vat Series includes traditional varietal wines as well as wines made from interesting, newer varieties to Australia.

Sauvignon Blanc, Verdelho, Chardonnay, Shiraz, Cabernet Sauvignon, Petit Verdot, Durif (Petite Sirah), Botrytis Semillon



VAT 5 BOTRYTIS SEMILLON 2005

Region

Riverina, NSW

Appearance

Mid golden straw

Bouquet

Peach, citrus peel and soft honey aromas combined with subtle vanillin oak

Palate

Stone fruit flavours of apricot and peach along with kumquat citrus characteristics. Nutty vanillin oak adds length combined with crisp acidity balancing the sweetness of the wine.

Vintage Conditions

The 2005 vintage experienced warm conditions with little rain until early June. We were able to achieve the desired levels of botrytis with selective hand pickings over a 6 week period from 23rd May to 1st July which enabled us to gain maximum botrytis flavours in the finished wine. Each year selected vineyards are chosen to leave the Semillon grapes on the vines until they have been affected sufficiently by botrytis.

Winemaking

The juice is fermented at 13°-15°C over 4 - 8 weeks. The juice from each vineyard is fermented and matured in barrel and tank separately then blended just prior to bottling. Matured in French oak barriques,

22% in one year old and 39% in two year old for 10 months with the remaining 39% left unwooded.

Wine Analysis

Alc/Vol : 12.0% pH : 3.34 TA : 9.6 g/L

Cellaring

A wine that can be enjoyed immediately but that can be cellared for the next 3 - 5 years under good conditions.

Suggested Cuisine

Enjoy with fruit based desserts or blue cheese

General Characteristics

●●●● Dry / Sweet ●● Body

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