

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 9 CABERNET SAUVIGNON 2005

Region

South Australia & Victoria

Appearance

Deep purple hues

Bouquet

Fragrant plum and blackcurrant nose with hints of mint and subtle cedar/vanillin oak aromas

Palate

Good balance on the palate between sweet fruit, soft tannins and cedar/vanillin oak



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 harvested when both flavour and Baumé were optimum. The wine spent an average of 7 days on skins at 25.0°-32.0°C. Matured in French and American oak barriques for 12 months.

Wine Analysis

Alc/Vol : 14.5 % pH : 3.50 TA : 6.85 g/L

Cellaring

Enjoy now or cellar for 1-5 years

Suggested Cuisine

Enjoy with beef, lamb or cheese

General Characteristics

● Dry / Sweet ●●● Body

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