

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 7 CHARDONNAY 2006

Region

Big Rivers, NSW

Appearance

Pale lemon in colour

Bouquet

Lifted nose of peach and melon with oak characters adding complexity

Palate

A wine with richness and stone fruit flavours

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 from specific vineyards to give the desired stone fruit characters. Some of the juice was clarified prior to the addition of yeast. The juice was then allowed to ferment for a few days prior to being transferred to barrel for the remainder of the fermentation period. A portion of the juice was fermented on French oak and another portion was fermented without oak. Approximately 20% of the wine completed malolactic fermentation to impart softness to

the texture of the wine. 20% of the wine was fermented in new American oak and 50% in one year old American oak. The barrel fermented wine was left on lees and stirred fortnightly for 5 months. 20% of the wine was fermented on French oak staves.

Wine Analysis

Alc/Vol : 13.5 % pH : 3.45 TA : 6.70 g/L

Cellaring

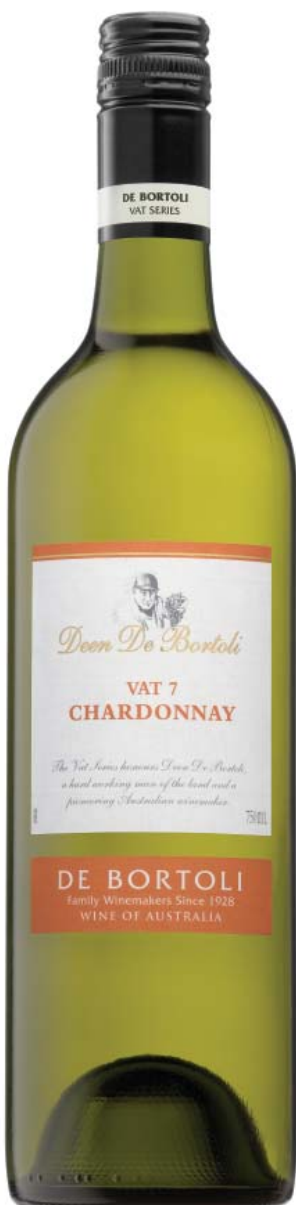
This wine will drink well over the next 2 to 3 years.

Suggested Cuisine

A great match to chicken, seafood and light pasta dishes.

General Characteristics

● Dry / Sweet ●● Body



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