

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 1 DURIF 2007

Region

Riverina

Appearance

Deep crimson with intense inky purple hues

Bouquet

Lifted spice and chocolate aromas with savoury oak

Palate

The intense fleshy palate displays rich, spicy fruit balanced by firm tannins

Vintage Conditions

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

Winemaking

The winemaker selected the fruit based on flavour and ripeness. The juice spent 7 days on skins in 40 tonne fermenters at temperatures between 22 - 27°C. Maturation occurred in a combination of oak including American, French and Hungarian barriques for 12 months.

Wine Analysis

Alc/Vol : 14.0% pH : 3.50 TA : 6.50 g/L

Cellaring

This wine can be enjoyed immediately or cellared for up to 5 years.

Suggested Cuisine

An ideal accompaniment to rich red meat dishes or hearty casseroles.

General Characteristics

● Dry / Sweet ●●● Body

Roberto Delgado
 Winemaker

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