

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 6 VERDELHO 2006

Region

Riverina, NSW

Appearance

Pale straw yellow with green undertones

Bouquet

An inviting honeysuckle perfume mingles with tropical fruit

Palate

A fresh vibrant wine with a creamy texture cut with good acidity and luscious fruit

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. The grapes were harvested from select vineyards planted with the Kosovich clone of this variety. This clone enjoys the warm climate of the Riverina and produces fruit with abundant flavours.

Winemaking

The juice was cold settled then racked to fermentation. Fermentation took place at low temperatures to retain freshness and varietal character of the wine. A portion of the juice was fermented on French oak staves. Maturation 5% of the wine was fermented on French oak staves and following fermentation was kept on lees in this tank for an extra 2 weeks.

Wine Analysis

Alc/Vol : 13.5% pH : 3.35 TA : 6.5 g/L

Cellaring

Enjoy whilst the wine displays its fresh and fruity flavours or can be cellared for 2 to 3 years.

Suggested Cuisine

Enjoy with seafood or spicy dishes

General Characteristics

●● Dry / Sweet ●● Body

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