

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



VIOGNIER 2007 *Available in selected markets only

Region

South Eastern Australia

Appearance

Light straw with green tinges

Bouquet

Subtle aromas of apricot, musk and spice

Palate

Restrained spicy fruit flavours with texture, elegance and freshness

Vintage Conditions

Warm and dry producing low yields of concentrated fruit.

Winemaking

Sourced from low yielding vineyards planted on rich, red volcanic soil. Fermented in a combination of stainless steel vats and older French oak casks to develop texture and complexity while retaining freshness and aroma.

Wine Analysis

Alc/Vol: 13.5% pH: 3.50 TA : 6.72g/L

Cellaring

Made for current drinking

Suggested Cuisine

Middle eastern cuisine

General Characteristics

● Dry / Sweet ●● Body

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