

ESTATE GROWN

## DE BORTOLI

YARRA VALLEY

Yarra Valley Estate Grown wines are sourced from the De Bortoli family vineyards at Dixon's Creek in the cool-climate Yarra Valley. The mature, low yielding vines deliver exceptional quality fruit to the winery. This is preserved during winemaking with gentle, low intervention techniques to produce wine with varietal detail and purity. The idea is to create wine with a 'sense of place'.

*Viognier, Sauvignon, Pinot Noir Rosé, Chardonnay, Shiraz Viognier, Shiraz, Cabernet Sauvignon, Pinot Noir*



### CHARDONNAY 2007

#### Region

Yarra Valley, De Bortoli Estate Grown

#### Appearance

Light straw with slight green edges

#### Bouquet

The nose shows hazelnuts, some struck match notes and undertones of citrus

#### Palate

Tight, lean complex citrus fruit with barrel ferment complexity and nutty undertones. Long flavoured palate with excellent balance.

#### Vintage Conditions

The 2006-2007 growing season was warm and dry resulting in reduced yields. Cooler conditions closer to harvest resulted in the fruit achieving physiological ripeness at lower sugar levels.

#### Winemaking

Once the fruit reached optimal maturity, it was hand harvested and the bunches crushed but not de-stemmed before pressing. The juice was not acidified, clarified or inoculated. The juice was allowed to ferment naturally in older French oak casks. The lees were stirred regularly until the completion of malo-lactic fermentation. Full fermentation and ageing in older French oak casks.

#### Wine Analysis

Alc/Vol : 12.0 % pH : 3.50 TA : 5.6 g/L

#### Cellaring

This wine will continue to develop with careful cellaring for up to 5 years.

#### Suggested Cuisine

Freshly grilled seafood

#### General Characteristics

● Dry / Sweet ●● Body

Sarah Fagan  
Winemaker

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