

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, Syrah



CHARDONNAY 2008

Region

Yarra Valley, De Bortoli Estate Grown

Appearance

Light straw with a green edge

Bouquet

Complex nutty mineral chardonnay aroma

Palate

Tight lean citrus like fruit with hazelnut undertones. Terrific length, flavour and texture.

Vintage Conditions

The 2007-2008 growing season was warm and dry. Cooler conditions with some rain closer to harvest gave some lovely humid conditions ideal for Chardonnay.

Winemaking

Fruit is selected from 4 distinct estate vineyards. The grapes are hand picked and whole bunch crushed and pressed to extract some good phenolics for texture and minerality. The juice is allowed to ferment naturally in older French oak casks. Lees are stirred regularly until spring. Fermentation and maturation in older French oak casks.

Wine Analysis

Alc/Vol : 12.5 % pH : 3.38 TA : 5.6 g/L

Cellaring

The wine will continue to develop complexity and interest with good cellaring for up to 5-8 years.

Suggested Cuisine

Try with spinach and ricotta ravioli

General Characteristics

● Dry / Sweet ●● Body

Sarah Fagan
Winemaker

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

