



DE BORTOLI

Media Release

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DE BORTOLI REVEALS LA BOHÈME THE MISSING ACT

It was only revealed in the 1950s that there was an act which Puccini decided not to use in his composition of the opera La Bohème. The Missing Act describes a late night, all night open-air party which sounded pretty good to us but probably more of the same for Puccini. Hence it was never used.

The irony of all of this is that the wine world is in the midst of a Bohemian era of winemaking where anything goes, no right or wrong way, creating compelling and distinctive wine with instinct and flair. The perfect opportunity to have some fun.

Sarah Fagan had already been dabbling with 'whole bunch' Cabernet ferments for some drink now tannins and interest and Andy Bretherton had been crafting some spanking Sangiovese from the new Brunello clones with whole bunch inclusion, headless barrel ferments etc.

A few slightly weird after work comparative tastings and this is the sort of Cabernet blend that we think the 'new wine cluster' are up for. Richness, balance, gentle tannins, character, semi-intellectual and stupidly delicious with modern farm to table eating.

Bohemian justification - traditional variety turned on its head and an interesting injection of a non traditional variety in Sangiovese.

Winemaking	100% whole bunch Cabernet Sauvignon fermented in open 7T pots for 14 days, lots of foot work, 30 day maceration. Sangiovese 90% whole berry, 10% whole bunch, lots of foot work, 15 days on skins.
Varieties	Cabernet Sauvignon 87%, Sangiovese 13%
Vineyards	Estate grown at Dixons Creek. Cabernet Sauvignon average age of 22 Years, Sangiovese 10 Years. Brunello clones Mat 1, Mat 2, Mat 7, VCR5 and VCR6.
Maturation	12 Months in new and used French casks 300L, 500L and 2300L
Food	Perfect with share plates or tapas style food.
Tasting Note	Intense ruby with purple highlights. Potent and complex on the nose with spicy notes of blackcurrant, smoke, and balsamic nuances. Tastes of cherries, plums, liquorice, and rosemary. Mouth filling and elegant with lots of plumpness and texture.
Analysis	Alc/Vol: 13.5 % pH: 3.70 TA: 5.5 g/L
Cellaring	Tasty now but will be cracking in 3-6 years.
RRP	\$24.69

For more information about La Bohème The Missing Act visit debortoli.com.au.

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