

DE BORTOLI

Estate Grown Yarra Valley Shiraz 2014



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| Category: | WINE | | |
| Style: | RED WINE | | |
| Variety: | SHIRAZ | | |
| Region: | VICTORIA | | |
| Vintage: | 2014 | | |
| Volume: | 750ml | | |
| Vineyard: | Sourced from the De Bortoli owned vineyard at Dixons Creek in the northern section of the Yarra Valley | | |
| Vinification: | Fruit was hand harvested and hand sorted. A combination of whole bunch and whole berry is tipped into open fermenters. Some foot plunging at the beginning is followed by some turnovers and hand plunging towards the end of ferment. Allowed 21 days of maceration and fermentation with indigenous yeast. Pressed, settled overnight and then filled to barrel via gravity. Allowed to mature for 12 months in 500L and 2300L casks. | | |
| Appearance: | Medium red/garnet in colour | | |
| Bouquet: | On the nose, it is Bright, detailed, aromatic, perfumed, graphite, mineral | | |
| Palate: | Generous in flavour, with taste of white pepper, aromatic, spice, whole bunch, grainy tannins. A great match with cured meats. | | |
| Technical Analysis: | | | |
| Alcohol: | 14.00% | Packaging: | 6 x 750ml |