



DE BORTOLI
YARRA VALLEY
ESTATE GROWN

DIXONS CREEK VINEYARD

De Bortoli Estate Grown wines are sourced from the De Bortoli 'Winery vineyard' at Dixons Creek in the northern section of the Yarra Valley. This 200 ha vineyard is nestled into the western slopes facing mainly east. The tapestry of vineyards were carefully layed out to match variety and winestyle. Drive block planted in 1975, Melba block planted in 1991, Amphi and Pistol blocks planted in 1994. These 4 vineyards consistently produce the finest, most detailed wines from the 13 different Chardonnay plots on the Estate.

CHARDONNAY 2014

Region

Yarra Valley.

Appearance

Light straw with a green edge.

Bouquet

Bright, complex, hints of grapefruit, hazelnut, subtle oak aromas

Palate

Fine, minerally, textural, drying phenolics, creamy flavours.

Suggested Cuisine

Fried/grilled John Dory or Flathead with fries and lemon.

General Characteristics

Dry style, textural, food wine.

Vintage Conditions

A low cropping warmer season with a gentle balance of flavour, texture and acidity. Quite fine and composed considering the relatively warm February.

Winemaking

All vineyards are vinified and matured separately. Grapes are hand picked, pressed and allowed to settle overnight. The juice is then racked to older French oak casks (225L, 500L and 5700L) where it undergoes fermentation and maturation. The casks are racked to tank and bottled in late December.

Wine Analysis

Alc/Vol: 13%, pH: 3.28 TA: 6.0 g/L

Cellaring

The wine will continue to develop complexity and interest with good cellaring for five to eight years.



Steve Webber
Chief Winemaker