



DE BORTOLI  
YARRA VALLEY

REGIONAL RESERVE

This range of wines reflects the De Bortoli family ideal to produce the best regional wines from premium vineyards across Victoria. The result is wines of character and expression, a true reflection of the variety and the region.



## CHARDONNAY 2014

### Region

Yarra Valley.

### Appearance

Light straw with a green edge.

### Bouquet

Bright, complex, hints of grapefruit, hazelnut, subtle use of oak.

### Palate

Fine, textural, subtle, gentle, creamy flavors.

### Suggested Cuisine

Fried dory or flathead with fries and lemon.

### General Characteristics

Dry / Medium Bodied

### Vintage Conditions

2014 was a low cropping warmer season which produced Chardonnay with a gentle balance of flavor, texture and acidity. Quite fine and composed considering the relatively warm February.

### Winemaking

Fruit was sourced from controlled vineyards from the Yarra Valley sites located at Dixons Creek, Yarra Glen, Tarrawarra, and Woori Yallock. All vineyards are vinified and matured separately. Grapes are pressed and allowed to settle overnight. The juice is then racked to older French oak casks (225L, 500L and 5700L) as well as stainless tanks where it undergoes fermentation and maturation for 7-9 months.

### Wine Analysis

Alc/Vol: 12.5% pH: 3.31 TA: 6.1 g/L

### Cellaring

Will continue to develop complexity and interest for up to 4-6 years in a good cellar.

Sarah Fagan  
Winemaker

