



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.



PINOT NOIR 2014

Region

Yarra Valley.

Appearance

Vibrant red and bright.

Bouquet

Perfumed, complex, whole bunch characters, red fruits, spice, smoky oak.

Palate

Supple feel, gentle tannin, darker fruit flavors, wood spice, gentle, delicious.

Suggested Cuisine

Pork and Fennel sausages with lentils.

General Characteristics

Dry / Medium Bodied

Vintage Conditions

2014 was quite warm but produced aromatic and plump Pinot Noir. Good fruit maturity and natural acidity, abundant flavor and generally a good harvest.

Winemaking

Fruit was sourced from controlled vineyards from the Yarra Valley sites located at Dixons Creek, Steels Creek, Yarra Glen, Tarrawarra, Gladysdale and Woori Yallock. A combination of whole berry with 10-20% whole bunch is tipped and pumped into fermenters. 10-20 days of maceration and fermentation with wild yeast. Pressed, settled overnight and then filled to barrel by gravity. Allowed to mature for 6 months at 16°C in 225L French casks.

Wine Analysis

Alc/Vol: 13.0% pH: 3.72 TA: 6.2 g/L

Cellaring

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

Sarah Fagan
Winemaker

