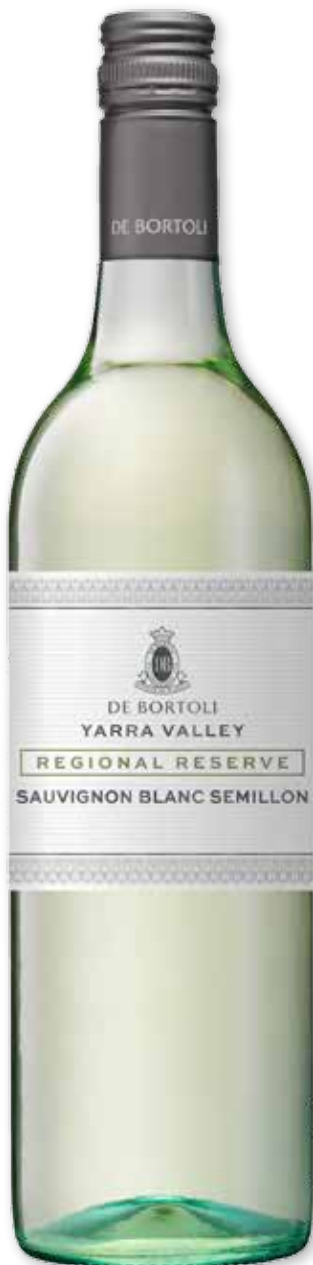




DE BORTOLI
YARRA VALLEY

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.



SAUVIGNON BLANC SEMILLON 2014

Varietals

91% Sauvignon Blanc, 9% Semillon

Region

Yarra Valley.

Appearance

Light straw colour with a green edge.

Bouquet

Lifted gooseberry fruit with some creamy lactic notes. Hints of cask fermentation and biscuit like lees.

Palate

Quite textural with hints of guava and herbal notes. Calm acidity and gently aromatic.

Suggested Cuisine

Char grilled squid

General Characteristics

Dry / Light Bodied

Vintage Conditions

2014 was an exciting vintage for both Sauvignon Blanc and Semillon with terrific balance of flavor, texture and acidity. The wines are quite fine and composed considering a relatively warm February.

Winemaking

Selected parcels of Sauvignon Blanc and Semillon were chosen from vineyards at Dixons Creek in the northern end of the Yarra Valley. A combination of oak and stainless steel fermentation combines with some extended lees contact for texture. Minimal handling to preserve fruit flavor.

Wine Analysis

Alc/Vol: 12.5% pH: 3.28 TA: 5.3 g/L

Cellaring

This wine is made for immediate enjoyment and will continue to develop further complexity over the short term.

Sarah Fagan
Winemaker

