

DE BORTOLI
YARRA VALLEY
RESERVE RELEASE

Understanding our soil and vineyards continues to be the focus for the production of single vineyard wines from our Dixons Creek Estate. We are now starting to see a common thread in the detail and texture of wine from these older vineyards with some interesting influence from the season.

Chardonnay, Pinot Noir, Syrah

PINOT NOIR 2006

Region

Yarra Valley (Dixons Creek)

Appearance

Medium red, not too dark

Bouquet

Aromas of red currant, cherry and raspberry with subtle spice and forest floor

Palate

Medium bodied but building in weight across the palate. Richly textured. Long and fine with gentle, palate defining tannins.

Vintage Conditions

A mild but early start to the season was followed by good spring rain and a warm January. The weeks leading to harvest were ideal and delivered fruit in excellent condition. An excellent Yarra Valley vintage.

Winemaking

Fruit was hand harvested from our oldest Pinot Noir vineyard (planted in 1971) which is grown without the use of synthetic fungicides, pesticides or herbicides. The grapes were hand sorted at the winery before being destemmed and transferred by gravity to open fermenters. Fermentation proceeded naturally without the addition of yeast or the use of temperature control. After 21 days maceration and fermentation the wine was carefully drained to tank and allowed to rest for 24 hours.

The clear wine was then racked by gravity to barrel. Malolactic fermentation was allowed to proceed naturally and was completed after 5 months. Aged for 10 months in French oak casks, 50% new with the balance 1 and 2 year old. The wine was then racked and bottled by gravity without filtration or fining.

Wine Analysis

Alc/Vol : 13.0 % pH : 3.50 TA : 6.0 g/L

Cellaring

Will continue to develop for up to 15 years if stored at 14 °C to 16°C.

Suggested Cuisine

Try with Peking Duck

General Characteristics

● Dry / Sweet ●● Body



KEY

● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet

● Light Bodied ●● Medium Bodied ●●● Full Bodied