

E S T A T E G R O W N

DE BORTOLI

YARRA VALLEY

Yarra Valley Estate Grown wines are sourced from the De Bortoli family vineyards at Dixon's Creek in the cool-climate Yarra Valley. The mature, low yielding vines deliver exceptional quality fruit to the winery. This is preserved during winemaking with gentle, low intervention techniques to produce wine with varietal detail and purity. The idea is to create wine with a 'sense of place'.

Viognier, Sauvignon, Pinot Noir Rosé, Chardonnay, Shiraz Viognier, Shiraz, Cabernet Sauvignon, Pinot Noir



PINOT NOIR 2006

Region

Yarra Valley, De Bortoli Estate Grown, Victoria

Appearance

Full Ruby red

Bouquet

Elegant Pinot Noir fruit aroma with integrated oak

Palate

Full bodied with intense ripe plum flavours, texture and softness

Vintage Conditions

2006 was dry and warm giving early development of fruit flavour at balanced alcohol levels.

Winemaking

All vines are cane pruned to 24 buds and shoot thinned to ensure each vine yields around 18 bunches. Fruit is then hand picked and de-stemmed to open fermenters, where it undergoes natural fermentation within the berry with the occasional plunge at the end of fermentation to release the remainder of juice from the berries. Grapes are then pressed and settled for 24 hours before being racked to cask (50% of which are new) for MLF and maturation.

After 10 months, the wine is gravity racked to tank and then bottled.

Wine Analysis

Alc/Vol : 13.0 % pH : 3.51 TA : 6.0 g/L
R/S : 2.0 g/L

Cellaring

This wine can be cellared for at least 5 years in a good cellar

Suggested Cuisine

Roast rabbit or grilled tuna

General Characteristics

● Dry / Sweet ●●●● Body

KEY

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

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