

Deen De Bortoli

DEEN VAT SERIES

Deen De Bortoli created his Vat Series with the idea of developing a range of delicious, full-flavoured wines at an affordable price. Deen personally selected the blends and chalked the numbers on the vats to identify them. The Vat Series includes traditional varietal wines as well as wines made from interesting, newer varieties to Australia.

Sauvignon Blanc, Verdelho, Chardonnay, Shiraz, Cabernet Sauvignon, Petit Verdot, Durif (Petite Sirah), Botrytis Semillon



VAT 5 BOTRYTIS SEMILLON 2006

Region

Riverina

Appearance

Pale gold straw

Bouquet

Fresh lifted aromas of citrus, peach and nectarine with very subtle vanillin oak

Palate

This elegant wine displays citrus and stone fruit characters with a light touch of vanillin oak imparting length. The wine finishes with refreshing acidity that balances the botrytis sweetness very nicely.

Vintage Conditions

Once again we experienced a very dry vintage with almost no rain in the first four months. Finally in late April we received some foggy mornings and dews that provided enough moisture to stimulate the onset of botrytis. Harvest commenced on the 22nd May and continued through to the 29th June. Baumé levels ranged from 21° to 26°. Each vineyard was harvested selectively to ensure maximum botrytis influence across all vineyards.

Winemaking

Each year, in vineyards with a proven track record, we leave Semillon grapes hanging on the vines until they achieve the desired level of botrytis. Individual parcels of fruit from each vineyard are fermented separately in tank. The juice is fermented at 13° - 15°C over

4 - 8 weeks. The individual components, still kept separate, are then matured in either tank or barrel. Prior to bottling the wine is blended after careful appraisal of each parcel. A small portion, approximately 10% was matured in two year old French Oak barriques.

Wine Analysis

Alc/Vol : 11.0% pH : 3.48 TA : 8.7 g/L

Cellaring

A wine that can be enjoyed now or cellared for 2 to 5 years under good conditions.

Suggested Cuisine

Try with lemon tart, fresh fruits and cheeses

General Characteristics

●●●● Dry / Sweet ●● Body

Julie Mortlock
Executive Winemaker

KEY	● Dry	●● Medium Dry	●●● Medium Sweet	●●●● Sweet
	● Light Bodied	●● Medium Bodied	●●● Full Bodied	