

DE BORTOLI

Windy Peak

of AUSTRALIA

Windy Peak wines are made at our Dixon's Creek winery in the Yarra Valley from carefully selected fruit. Fruit sources include the family vineyards in the Yarra Valley and King Valley. Windy Peak consistently overdelivers on quality and offers exciting varieties such as Pinot Grigio and the new hybrids Nouveau Shiraz and Classic White. Generous in flavour with fine grained texture, Windy Peak is perfect for bringing out the best in food.

Pinot Noir Chardonnay Rosé Sparkling, Classic White, Pinot Grigio, Riesling, Sauvignon Blanc Semillon, Chardonnay, Nouveau Shiraz, Rosé, Pinot Noir, Sangiovese, Cabernet Merlot, Shiraz



CABERNET MERLOT 2008

Region

Yarra Valley and King Valley

Appearance

Bright crimson with purple hues

Bouquet

Fragrant lifted blueberry, plums and brambly fruits, liquorice and dark chocolate aromas

Palate

Rich full fruit palate with fine integrated tannins and subtle oak interplay

Vintage Conditions

A warm dry growing season and balanced crops from all fruit source areas resulted in a finely textured, richly flavoured blend.

Winemaking

Fruit sourced from carefully selected parcels identified from a number of Victorian regions. Harvesting takes place over the range of 13.0 - 14.0 Baumé to achieve a balance of fruit freshness, fine structure with good texture, generosity and immediate drinkability. Grapes are destemmed & crushed into static and rotary stainless steel fermenters. The resultant must is then fermented for up to 2 weeks prior to pressing & racking to barrel. Matured for 7 months in a mixture of new & conditioned French & American oak barrels & hogsheads.

Wine Analysis

Alc/Vol : 14.0 % pH : 3.60 TA : 5.8 g/L

Cellaring

Although made for immediate enjoyment, this wine may be matured further in a good cellar.

Suggested Cuisine

A great companion to meat dishes, pasta or cheese. Well-matched to osso bucco, roast lamb and veal shanks.

General Characteristics

● Dry / Sweet ●● Body

Steve Webber
Chief Winemaker

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