

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



PINOT GRIGIO 2008

Region

Victoria

Appearance

Light straw with green tinges

Bouquet

Honey and hay aromas, typical of Pinot Grigio

Palate

Light refreshing palate with pleasant grassy and herbal fruit flavours

Vintage Conditions

A warm, dry growing season allowed Pinot Grigio grapes to reach optimum maturity.

Winemaking

Fully ripe fruit was harvested in excellent condition and whole bunch pressed to retain varietal character and freshness. Winemaking techniques included fermentation at elevated temperatures as well as with natural solids. These techniques improve texture and softness without sacrificing varietal expression. The wine is given extended time on yeast lees to give complexity to the natural fruit flavours.

Wine Analysis

Alc/Vol : 12.5 % pH : 3.27 TA : 6.0 g/L

Cellaring

For immediate enjoyment. The wine will, however, continue to soften and develop more complexity over the next 2 to 3 years.

Suggested Cuisine

Excellent with seafood, pasta and light Asian dishes.

General Characteristics

●● Dry / Sweet ● Body

Sarah Fagan
Winemaker

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