

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

SANGIOVESE 2006

Region

King Valley, Victoria

Appearance

Deep ruby red in colour with purple hues

Bouquet

Complex fruit aromas of black cherry and raisins integrated with savoury charcuterie character and earthy rusticity

Palate

Full flavoured palate with weight, length and varietal expression. Juicy fruit characters marry with defined rustic flavours and integrated tannins. Finishes with a soft velvety texture.

Vintage Conditions

A mild but early start to the season was followed by good spring rain and a warm January allowing fruit to be harvested at optimal maturity.

Winemaking

All fruit was sourced from our Estate vineyard. Some specially-selected blocks of Sangiovese were cane-cut to partially raisin the fruit before picking. This raisining of fruit gives fantastic richness & concentration of flavour as well as converring signature rustic savouriness which gives dryness, food-friendliness and extra interest to the palate. A blend of cane cut and conventially-grown fruit was 100% destemmed to small static fermenters. The berries were cool macerated for 5 days prior to inoculation with a yeast strain selected specially to suit vinification of this variety. Fermentation was undertaken for 7-10 days with temperatures reaching 33°C.

Post-fermentation, the parcels were kept on skins for 4-5 weeks at 30°C to foster colour stabilisation and tannin extraction and subsequent softening of the palate. Some micro oxygenation were employed in tank to replicate slow barrel maturation which further softens the wine . Selected parcels were filled to older, large-format oak casks to promote evolution of the wine while avoiding overt oak influence.

Wine Analysis

Alc/Vol : 13.5 % pH : 3.50 TA : 6.4 g/L

Cellaring

Ready for immediate enjoyment now but will reward careful cellaring with further evolution for 3 to 5 years.

Suggested Cuisine

Try with Veal Saltimbocca alla Romana garnished with prosciutto and crisped sage leaves.

General Characteristics

● Dry / Sweet ●● Body

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



Steve Webber
Chief Winemaker