

2013 DBFS CABERNET SAUVIGNON

South Eastern Australia, Bilbul



PRODUCER PROFILE

Estate owned by: De Bortoli family

Winemaker: Steve Weber

Estate founded: 1928

Region: Bilbul NSW, Australia

COMPOSITION

Cabernet Sauvignon 86%

VINEYARDS

South-Eastern Australia is a Geographical Indication covering the entire southeastern third of Australia. This vast viticultural "super zone" effectively encompasses every significant Australian wine region outside Western Australia. Rainforest, mountain ranges, scrubland, desert and dried-up riverbeds occupy the majority land within the zone. The climate of the state varies greatly, with the more interior regions like the Riverland being intensely hot, and growing cooler closer to the coastal regions like Adelaide Hills. Across the region, there is low annual rainfall, which necessitates irrigation to counter droughts. It is only in cooler, coastal areas that vineyards play any significant role in the landscape.

WINEMAKING

Fruit was selected by the winemaker and picked when both flavour and tannins were optimum. Average seven days on skins at 72 °F.

TASTING NOTES

Vibrant red with garnet hues. Fragrant floral lift with hints of plum, cherry and bay leaf. Rich flavours of blackcurrant and delicious red fruits. Integrated oak, silky texture with a wonderfully balanced finish.

FOOD PAIRING

These full bodied wine styles match well with: red meats, such as T bone steaks, stews and lamb shanks, and italian food, like meatier sauces, osso bucco and chicken cacciatore.

Technical data

Alcohol: 13,5% | pH: 3,5 | Residual Sugar: 4,1g/l | Total acidity: 6,4 g/l