

2013 DBFS CHARDONNAY

Riverina, Bilbul



COMPOSITION

Chardonnay 100%

VINEYARDS

The Riverina grows 15% of the total Australian grape production and is the largest wine producing region in New South Wales. Its climate characteristics include high evaporation, low relative humidity and ample sunshine in the summer. High growing-season temperatures. It has highly variable alluvial soils with sands and gravels embedded in clays. The main soil type of the Riverina is red-brown earth. It has a loamy surface horizon 4-14 inches deep and passes abruptly to a reddish-brown clay, which contains lime at a depth of about 28 inches. Many of these also contain limestone rubble. It is on these soils that the majority of the vines are planted.

WINEMAKING

Healthy balanced vineyards profiling stone fruits and a natural acidity were chosen for this wine. This wine was fermented cool over a two week period. Selected parcels were fermented with the inclusion of French oak staves. Once fermentation was complete, exceptional wines were matured on fine yeast lees over four months to build palate weight.

TASTING NOTES

Elegant, crispy and plenty of pizzazz. Pear, stonefruit, hints of cashew and a mineral zing. Enjoy now or cellar up to three years.

FOOD PAIRING

Chicken, seafood, creamy pasta dishes.

PRODUCER PROFILE

Estate owned by: De Bortoli family

Winemaker: Steve Weber

Estate founded: 1928

Region: Bilbul NSW, Australia

Technical data

Alcohol: 12,5% | pH: 3,35 | Residual Sugar: 6 g/l | Total acidity: 6,5 g/l