

2014 DBFS SAUVIGNON BLANC

Riverina, Bilbul



PRODUCER PROFILE

Estate owned by: De Bortoli family

Winemaker: Steve Weber

Estate founded: 1928

Region: Bilbul NSW, Australia



COMPOSITION

Sauvignon Blanc 86%

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

89% of the fruit is from Riverina which give generosity of flavours. 11% is King Valley Sauvignon to give the wine some more punch and structure to the palate. Wine making techniques included fermentation at elevated temperatures and fermentation with solids. These techniques improve texture and softness without sacrificing varietal expression

TASTING NOTES

Fresh, vibrant and a little sassy. Tropical fruit, lime and fresh cut grass. Enjoy now or cellar up to three years. Wine style: Dry / Medium Bodied

FOOD PAIRING

Seafood, roast chicken, goats cheese.

Technical data

Alcohol: 12% | pH: 3,34 | Residual Sugar: 6,4 g/l | Total acidity: 5,85 g/l