

DE BORTOLI

Woodfired Shiraz 2022



Category:	WINE
Style:	RED WINE
Variety:	SHIRAZ
Region:	VICTORIA
Vintage:	2022
Volume:	750ml
Vineyard:	Vineyards from several sections of Heathcote were selected from Corop, Chinamans Bend and Colbinabbin. The ancient red Cambrian soils of Northern Heathcote are ideal for dark fruited, plump red Shiraz
Vinification:	Destemmed and fermented at 25-30oC over 6-8 days. Pressed and matured in vats and casks for 6 months. Racked and aerated regularly to soften the wine. Vineyards carefully selected for a balance of fruit weight and ripeness.
Appearance:	Intense deep red with purple edge
Bouquet:	Plump, dark fruits, blueberry, spice and liquorish.
Palate:	Soft, rich, mouthcoating, balanced tannin, cured meats, wild spice, authentically
Cellaring:	4
Food Match:	MEAT

Technical Analysis:

Alcohol:	13.00%	pH:	3.65
Packaging:	6 x 750ml	Titrateable Acidity:	6.4 g/l
Hancocks Product:	20696		