

# DE BORTOLI

## Deen De Bortoli Master Blend 2013



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	OTHER		
<b>Region:</b>	NEW SOUTH WALES		
<b>Vintage:</b>	2013		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	SEA (Riverina-54%/Heathcote-21%/Yarra Valley-15%/King Valley-10%)		
<b>Vinification:</b>	Winemakers spend considerable time in the vineyard assessing the fruit determining the ideal time for the fruit to achieve a balance of fruit freshness, structure and ripeness. Each of the Shiraz, Durif and Petit Verdot were harvested and fermented as individual parcels as they have different ripening times. Each parcel of fruit was cold soaked at 10C for 1-2 days to capture maximum colour and flavour prior to fermentation occurring over 7-10 days at 20-22C, then exploiting extra time on skins		
<b>Appearance:</b>	Deep dark red with purple on the rim		
<b>Bouquet:</b>	A		
<b>Palate:</b>	A wine with layers of ripe red fruits, spices and chocolate in harmony with soft yet structural tannins and a deft touch of oak.		
<b>Technical Analysis:</b>			
Alcohol:	13.50%	Packaging:	6 x 750ml