

DE BORTOLI Woodfired Shiraz 2017



Category:	WINE		
Style:	RED WINE		
Variety:	SHIRAZ		
Region:	VICTORIA		
Vintage:	2017		
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:	3.5 years		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.65
Packaging:	6 x 750ml	Titrateable Acidity:	6.4 g/L