

# DE BORTOLI

## DB Family Selection Shiraz NV



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	SHIRAZ
<b>Region:</b>	NEW SOUTH WALES
<b>Vintage:</b>	NV
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Good winter rains followed by a warm growing season lead to good yields of fruit. A hot beginning to the harvest period accelerated the ripening with frantic harvesting ensuring to pick the fruit with the ideal flavour spectrum
<b>Vinification:</b>	Winemaking The vineyards chosen exhibited rich fruit flavours with generous colour and were harvested when flavour was at its optimum. Fermented on skins for 5-7 days at 20-22C to maximise fruit, tannin and colour extraction. This wine undergoes 100% malolactic fermentation, and is fermented on American Oak, then matured with American Oak staves with microoxygenation for approximately 2 months.
<b>Appearance:</b>	Bright crimson with ruby hues.
<b>Bouquet:</b>	Generous layers of ripe red fruits combining with notes of mint and spice.
<b>Palate:</b>	The wine has a nice silky texture mouth-feel complimenting red berry characters with a touch of peppery spice from underlying oak and integrated tannins.
<b>Cellaring:</b>	3-5 Years
<b>Food Match:</b>	GAME/MEAT

### Technical Analysis:

<b>Alcohol:</b>	14.00%	<b>pH:</b>	3.61
<b>Residual Sugar:</b>	6	<b>Packaging:</b>	12 x 750ml
<b>Hancocks Product:</b>	20843		