

DE BORTOLI

Deen De Bortoli Sauvignon Blanc 2014



Category:	WINE		
Style:	WHITE WINE		
Variety:	SAUVIGNON BLANC		
Region:	NEW SOUTH WALES		
Vintage:	2014		
Volume:	750ml		
Vineyard:	Fresh early January rains prepared vines for what was to be a mild then dry Riverina vintage. The cooler temps allowed for great depth in pungent fruit aromas and allowed the retention of natural acid in most varieties. Quality is well above average		
Vinification:	Wine making techniques included fermentation at elevated temperatures and fermentation with solids. These techniques improve texture and softness without sacrificing varietal expression. Wine was left on yeast lees Sur lie for 4 months prior to blending. A portion of the blend was fermented in French oak Barriques handed down from our Noble One program.		
Appearance:	Light straw with lovely green hues.		
Bouquet:	Fresh herbs give way to melon and grapefruit characters.		
Palate:	Fruit-driven palate that is crisp refreshing with tropical fruit flavours. The finish shows silky soft acidity with a slight saltiness.		
Cellaring:	3 Years		
Food Match:	SEAFOOD/LIGHT CHICKEN		
Technical Analysis:			
Alcohol:	12.00%	pH:	3.35
Packaging:	1 x 750ml	Titrateable Acidity:	6.0
Hancocks Product:	20933		