

# DE BORTOLI

## De Bortoli Pinot G 2018



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	PINOT GRIS
<b>Region:</b>	VICTORIA
<b>Vintage:</b>	2018
<b>Volume:</b>	750ml
<b>Vineyard:</b>	63% Riverina, 37% King Valley
<b>Vinification:</b>	In order to achieve the desirable hue of the final product the juice is hyper-oxidatively handled prior to fermentation. A portion of the juice is fermented in 11 year old French barriques, whilst the remaining juice is inoculated using a select strain of yeast and fermented for up to 2 weeks. As in previous years each parcel was left on yeast lees for an extended time intensifying the natural fruit flavours and texture of the wine.
<b>Bouquet:</b>	Subtle aromatics of pear, lemon zest and a hint of herbs
<b>Palate:</b>	a light and dry palate.
<b>Cellaring:</b>	2-3 years
<b>Food Match:</b>	SEAFOOD

### Technical Analysis:

<b>Alcohol:</b>	13.50%	<b>pH:</b>	3.25
<b>Packaging:</b>	1 x 750ml	<b>Titrateable Acidity:</b>	5.5
<b>Hancocks Product:</b>	29678		