



A celebration of our Italian roots, planted in Australian soil. Enjoyed internationally, these wines reflect the styles of wine that have been appreciated by the De Bortoli family for four generations.



DB FAMILY SELECTION SHIRAZ 2022

Season

Excellent rains during winter and early spring allowed for good fruitfulness and healthy vines, with a cooler than usual ripening period allowed the fruit to retain good varietal characteristics.

Tasting Note

Deep red in the glass with rich flavours of blue berry and blackberry, complimented by subtle notes of chocolate and spice. Generous with a smooth finish.

Wine Style

Medium bodied dry red.

Suggested Cuisine

A wine to that can be enjoyed with your favourite parmigiana, pasta with ragu sauce or savour a glass at your next bbq with friends and family.

Additional Information

Vegan, Vegetarian

Winemaking

The fruit is harvested when there is a balance of fruit freshness with juicy berry/plum flavours, ripe tannins and structure. Crushed then fermented on skins for 7 days at 23-27°C with American oak.

Wine Analysis

Alc/Vol: 14.0%, pH: 3.70, TA: 6.2 g/L

Cellaring

Drink now or enjoy over the next 2-3 years

Winemaker

Roberto Delgado