



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 MERLOT 2022

Season

Average rains during winter and early spring benefited good vine health and good fruitfulness. A mild growing season with no prolonged heatwaves was perfect ripening conditions for Cabernet Sauvignon. With a steady increase in maturity levels allowing the fruit to retain good varietal characteristics and to be harvested at the optimum ripeness and flavour.

Tasting Note

This Merlot displays a bright red hue, with notes of red cherry, and hints of plum. A fleshy palate, with firm yet balanced tannin structure giving length and fullness.

Wine Style

A soft, attractive medium-bodied Merlot.

Suggested Cuisine

Enjoy with your favourite pasta, chicken parmigiana or Chinese style crispy duck pancakes.

Additional Information

Vegan, Vegetarian

Winemaking

The harvesting of fruit is timed to achieve a harmonious balance between freshness of fruit, as well as ripeness of tannins. Fermented on skins for 7 days at 23-27°C. A portion of French oak was used during maturation.

Wine Analysis

Alc/Vol: 14.3%, pH: 3.48, TA: 6.68 g/L

Cellaring

This wine is ready to drink now, or cellar for 2-3 years.

Winemaker

Jacob Zanatta