

ESTATE GROWN  
**DE BORTOLI**  
 YARRA VALLEY

Yarra Valley Estate Grown wines are sourced from the De Bortoli family vineyards at Dixons Creek in the cool-climate Yarra Valley. The mature, low yielding vines deliver exceptional quality fruit to the winery. This is preserved during winemaking with gentle, low intervention techniques to produce wine with varietal detail and purity. The idea is to create wine with a 'sense of place'.

*Chardonnay, Sauvignon, Off Dry Riesling, Pinot Noir Rosé, Cabernet Sauvignon, Pinot Noir, Shiraz Viognier, Syrah*



**SYRAH 2010**

**Region**

Yarra Valley

**Appearance**

Bright red with purple rim.

**Bouquet**

Fragrant and aromatic with strong graphite and white pepper characteristics.

**Palate**

Rich spicy fruit with dark berries. Integrated ripe tannins, structured palate, exotic feel, supple and complex.

**Vintage Conditions**

In 2010 we experienced a cool growing season with timely rainfall. Fruit was mature and expressive at balanced alcohol and acidity levels. Picking dates ranged from the 9th to the 19th March.

**Winemaking**

Fruit is sourced from from 4 estate vineyards planted in 1971, 1987, 1990 and 1994. Vines are cane pruned to 18 buds per vine and shoot thinned at the 10-15cm stage so that there are no more than 15 bunches per vine. The vines are hand picked into 8kg buckets and transported to the winery. Fruit is hand sorted and a combination of whole bunches and whole berries are tipped to open fermenters. The fruit is then allowed to ferment with ambient yeast. Both hand

and foot plunging are used to gently extract colour and flavour over 20 days. The grapes are pressed and settled for 24 hours before racking to a range of oak vessels (2600L and 500L) for MLF and maturation. After 10 months the wine is gravity racked and then bottled

**Wine Analysis**

Alc/Vol: 13.0 % pH: 3.68 TA: 6.2g/L

**Cellaring**

Now or over the next 8-10 years in a good cellar.

**Suggested Cuisine**

Slow cooked rabbit. Duck isn't bad either!

**General Characteristics**

● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet  
 ● Light Bodied ●● Medium Bodied ●●● Full Bodied

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