



DE BORTOLI
WILLOWGLEN

Nothing better than letting the hours pass by whilst sharing good food with family and friends and a glass of Willowglen. The Willowglen range is available in Australia from on-premise venues only.

WILLOWGLEN SHIRAZ CABERNET 2015



Region
Riverina

Appearance
Dark Cherry Red.

Bouquet
Lifted red fruits and dark plums combining with a gentle oak overtone.

Palate
A medium bodied wine shows a chorus of red and dark berried fruit. A persistence of flavour infused with fine grained tannins provides texture to balance fruit and oak.

Suggested Cuisine
Perfect match for Rare Eye Fillet of Beef, Chipotle Barbecue Burgers with Slaw, Smoked cod with chorizo or Chicken in Sweet Soy with Asian Spices.

General Characteristics
Dry / Medium bodied

Vintage Conditions
Fresh early January rains prepared vines for what was to be a mild & then dry Riverina vintage. The milder temperatures allowed for wonderful expression of fruit aromas and flavours and allowed the retention of natural acid in most varieties.

Winemaking
The winemaker assessed the Shiraz and Cabernet Sauvignon vineyards throughout the ripening season to select fruit that displayed berry flavour ripeness and optimum sugar/acid balance. Fermentation takes place at 20-22°C for 5-7 days to optimise the extraction of desirable flavour and colour whilst retaining a soft tannin structure. Fermentation with a combination of American and French oak.

Wine Analysis
Alc/Vol: 13.7 % pH: 3.51 TA: 6.72 g/L

Cellaring
Ready for enjoyment now or can be cellared for up to three years.

Winemaker
Riverina Estate Winemakers

FOUR GENERATIONS OF WINEMAKING



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