



The right variety in the right place is a tried and true path to wine selection. Windy Peak matches the best varieties with the most suitable regions of Victoria and creates everyday wines in classic styles that pair brilliantly with food.

## DE BORTOLI WINDY PEAK PINOT NOIR 2015



**Region**  
Yarra Valley

**Appearance**  
Bright medium red.

**Bouquet**  
Perfumed, complex, whole bunch characters, red fruits, violets, spice, smoky oak.

**Palate**  
Supple feel, gentle tannin, strawberry and cherry fruit flavours, textural, elegant, soft tannins.

**Suggested Cuisine**  
Pan roasted free range chicken with aromatic spices (chilli and fennel).

**General Characteristics**  
Dry / Medium bodied

**Vintage Conditions**  
2015 was a mild season with good spring rain and relatively dry February and March. Crops were good with excellent colour and flavour.

**Winemaking**  
Fruit for this blend is grown mainly in Dixons Creek, Tarrawarra and Yarra Glen. The grapes are both hand and machine harvested with a percentage of the hand harvested used for whole bunch inclusion. A combination of winemaking techniques are used to produce a final blend with complexity and balance. These include cold maceration prior to fermentation, inclusion of whole bunches and warm fermentation at 30 #C to 32 #C. Minimal handling and filtration is adopted to preserve fruit flavour.

**Wine Analysis**  
Alc/Vol: 13.0% pH: 3.50 TA: 5.7g/L

**Cellaring**  
Enjoy now or cellar for the next two to three years.

**Winemaker**  
Yarra Valley Estate Winemakers

FOUR GENERATIONS OF WINEMAKING

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