



DE BORTOLI  
YARRA VALLEY  
**ESTATE GROWN**

DIXONS CREEK VINEYARD

De Bortoli Estate Grown wines are sourced from the De Bortoli 'Winery vineyard' at Dixons Creek in the northern section of the Yarra Valley. This 200 ha vineyard is nestled into the western slopes facing mainly east. The tapestry of vineyards were carefully laid out to match variety and winestyle. The first vines were planted in 1971 and the average vine age in 2013 is 21 years. Considered, sustainable viticulture and low intervention winemaking produce wines with detail, purity and a sense of place.

## CHARDONNAY 2013

### Region

Yarra Valley

### Appearance

Light straw with a green edge.

### Bouquet

Quite fine, hints of white flowers and hazelnut, subtle oak influence.

### Palate

Minerally, textural, nervy, drying phenolics, brioche, length.

### Suggested Cuisine

Fried dory or flathead with lemon.

### General Characteristics

Dry / Light - Medium Bodied

### Vintage Conditions

2013 is an exciting vintage for Chardonnay with terrific balance of flavour, texture and acidity. The wines are quite fine and composed considering a relatively warm February.

### Winemaking

Grapes are hand picked, whole bunch crushed, pressed and allowed to settle overnight. The turbid juice is then racked to older French oak casks (225L, 500L and 5700L) where it undergoes natural fermentation. Lees are stirred in late autumn, a little in winter and then left to rest until the finishing stages.

### Wine Analysis

Alc/Vol: 13%, pH: 3.28 TA: 6.0 g/L

### Cellaring

The wine will continue to develop complexity and interest with good cellaring for five to eight years.



**Steve Webber**  
Chief Winemaker