



DE BORTOLI
WILLOWGLEN

In the spirit of the willow tree, tranquility is to wile away the hours over a glass of Willowglen.

SEMILLON CHARDONNAY 2013



Region

Riverina

Appearance

Pale straw with lively green hues.

Bouquet

Citrus and tropical aromas complemented with a hint of oak.

Palate

Fresh and zesty with up front citrus, stone and tropical fruit flavours. Finishing with subtle oak.

Suggested Cuisine

Seafood, sushi rolls or chicken salad.

General Characteristics

Dry / Medium Bodied

Wine Analysis

Alc/Vol: 12.5 % pH: 3.3 TA: 6.4 g/L

Cellaring

Enjoy now or cellar for up to two years.

Vintage Conditions

2013 saw low rainfall in Spring with January being quite dry and warm. The dry weather allowed fruit to reach optimum ripeness with good balance of acidity and flavour. Some light showers fell in late February which help to freshen the fruit but not enough for disease to take hold. Vintage started later than 2012 but finished with a flurry with all whites and reds harvested by the end of March.

Winemaking

Premium parcels of local fruit were picked at peak flavour ripeness showing concentrated varietal characters. Fruit was gently pressed, naturally settled, and racked to fermentation. Parcels were fermented separately in stainless steel with selected components on French and American oak which remained on yeast lees for up to two weeks prior to blending.