

# Deen De Bortoli

## DEEN VAT SERIES

Deen De Bortoli created his Vat Series with the idea of developing a range of delicious, full-flavoured wines at an affordable price. Deen personally selected the blends and chalked the numbers on the vats to identify them. The Vat Series includes traditional varietal wines as well as wines made from interesting, newer varieties to Australia.

*Sauvignon Blanc, Verdelho, Chardonnay, Shiraz, Cabernet Sauvignon, Petit Verdot, Durif (Petite Sirah), Botrytis Semillon*



### VAT 4 PETIT VERDOT 2007

**Region**

Australia

**Appearance**

Deep purple with inky red hues

**Bouquet**

Blackcurrant and spice aromas

**Palate**

Rich plum and toasty mocha oak. Full tannins, fleshy mid palate with generous varietal character and flavour

**Vintage Conditions**

Drought conditions led to an earlier vintage than previous years. Dry weather and warm sunny days with low cropping levels contributed to great flavour intensity in the resultant wines.

**Winemaking**

The winemaker together with the viticulturist carefully select individual fruit parcels on the basis of fruit ripeness and flavour profile. On delivery to the winery minimal handling for gentle flavour extraction is utilised including cool maceration on skins and lengthy warm fermentation. The wine also underwent full malolactic fermentation [MLF] and was barrel aged in new, two and three year old oak.

**Wine Analysis**

Alc/Vol : 14.0% pH : 3.5 TA : 7.0 g/L

**Cellaring**

Enjoy now or cellar for up to 3 years in a good cellar.

**Suggested Cuisine**

Try with chargrilled eggplant and rich napoli pasta.

**General Characteristics**

● Dry/Sweet ●●●● Body

**Sam Brewer**  
Winemaker

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