

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 9 CABERNET SAUVIGNON 2007

Region

Australia

Appearance

Deep purple with crimson hues

Bouquet

Fragrant cassis, ripe plum with hints of mint and subtle cedar oak aromas

Palate

Sweet plum, mint with fine grain tannins to give a soft well rounded wine

Vintage Conditions

Drought conditions led to an earlier vintage than previous years. Dry weather and warm sunny days with low crop levels have created wines with great flavour intensity.

Winemaking

Fruit was selected by the winemaker and picked when both flavour and Baumé levels were optimum. Fruit was cold soaked and fermented at 25 °- 32°C for an average of 7 days. The wine also underwent malolactic fermentation. Matured in French and American oak barriques for 12 months.

Wine Analysis

Alc/Vol : 14.0 % pH : 3.45 TA : 6.50 g/L

Cellaring

Enjoy now or cellar for 1 - 5 years

Suggested Cuisine

Enjoy with beef, lamb or cheese

General Characteristics

● Dry / Sweet ●●● Body



Roberto Delgado
 Winemaker

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

