

DE BORTOLI

Windy Peak

of AUSTRALIA

Windy Peak wines are made at our Dixon's Creek winery in the Yarra Valley from carefully selected fruit. Fruit sources include the family vineyards in the Yarra Valley and King Valley. Windy Peak consistently overdelivers on quality and offers exciting varieties such as Pinot Grigio and the new hybrids Nouveau Shiraz and Classic White. Generous in flavour with fine grained texture, Windy Peak is perfect for bringing out the best in food.

Pinot Noir Chardonnay Rosé Sparkling, Classic White, Pinot Grigio, Riesling, Sauvignon Blanc Semillon, Chardonnay, Nouveau Shiraz, Rosé, Pinot Noir, Sangiovese, Cabernet Merlot, Shiraz



CHARDONNAY 2008

Region

Yarra Valley and King Valley

Appearance

Vibrant yellow with green hues

Bouquet

Complex fig-like fruit aromas with barrel ferment characters

Palate

A full flavoured palate of melon and fig with great mouth feel and texture

Vintage Conditions

The wine is blended to maximise complexity while maintaining balance of fruit, oak, yeast and malolactic fermentation influences. The frequent resuspension of yeast in barrel adds mouth feel and overall balance to the wine.

Winemaking

Fruit is picked between 12.0°C -13.0°C Baume depending on flavour and acidity. The cooler source areas are generally picked at lower sugar levels to retain delicacy in the final blend. Fruit is crushed, pressed and juice roughly clarified before fermentation. A combination of winemaking techniques including barrel fermentation, lees stirring and malolactic fermentation were used to add complexity and texture to the final blend.

Wine Analysis

Alc/Vol : 12.5 % pH : 3.35 TA : 5.7 g/L

Cellaring

Made for immediate enjoyment or can be cellared for 2 to 3 years.

Suggested Cuisine

This wine is a great match with grilled fish or chicken.

General Characteristics

● Dry / Sweet ●● Body

Sarah Fagan
Winemaker

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