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De Bortoli Wines

Deen Vat 1 Durif

DB125B13



Varietal 1 (Var. 1 %) DURIF (98.5%)

| Vintage          | 2013      | PH             | 3.55 |
|------------------|-----------|----------------|------|
| Alcohol %        | 13.5      | Residual Sugar | 4.9  |
| Region           | Riverina  | Organic?       |      |
| Unit volume (CI) | <i>75</i> | Vegan &/or     | No   |
|                  |           | Vegetarian?    |      |
| Case Size        | 6X75CL    |                |      |

## The First Drop

Durif (or Petite Sirah) is seeing somewhat a revival in recent times. Selected by Deen De Bortoli this has high tannins and great acidity typical of the grape variety.

# **Background Information**

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 and also wines made from interesting, newer varieties to Australia.

## **Tasting Note**

Crimson with deep maroon hues, with aromas of blueberry, liquorice and dense plum. Highlights of chocolate and savoury oak. A rich and flavoursome wine displaying dark fruits, liquorice and spice with typical firm framing tannins, all supported by carefully integrated oak.

### **Food Match**

Beef wellington, herbed rack of Lamb or chilli con carne.

#### **Wine Maker**

Steve Webber

### Vineyard info/Viticulture

2013 saw low rainfall in Spring with January being quite dry and warm. The dry weather allowed fruit to reach optimum ripeness providing a good balance of acidity and flavour. Some light showers in late February to help freshen the fruit with vintage starting later than usual but finishing quickly by the end of March.

### Vinification

Fruit was closely monitored by the winemaker and harvested when freshness of varietal fruit and intensity of flavour was at its peak. Fruit was cold soaked for 24-48 hours to maximise colour and flavour extraction from the grapes, then fermented at 20-25oC for an average of 7-10 days. 90% matured in oak for 12 months

#### **Awards**

IWC Bronze.

Bottle barcode 93007 52011240 Case barcode 93007 52011097 Closure type Screwcap Closure weight Screwcap Capsule type

Capsule weight (g)

Empty bottle weight (kg) 593 Bottle dimensions (w x h) mm 76 x 310 Case dimensions  $w \times d \times h$  (mm)

231x318x158 Case weight (kg) 1.4

Case carton weight (empty)

220

Cases per layer

28

Layers per pallet

7