



ESTD 1928

De BORTOLI

FAMILY WINEMAKERS

DE BORTOLI VINEYARDS & WINERY LOCATIONS



# 17 TREES CHARDONNAY

**Variety** 88% Chardonnay, 8% Sauvignon Blanc, 4% Verdelho

**Region** South-Eastern Australia 90% Riverina, 7% Heathcote, 3% Tumbarumba

**Vineyard** A blend of premium vineyards in the Riverina and Heathcote.

**Size:** 750 ml

**Tasting Notes** Light to medium straw color. Complex white peach, grilled nuts and citrus aromas. Textural, creamy palate with a fine acid finish.

**Winemaker** Joel Veenhuizen

**Winemaking** Fruit is harvested at night, pressed and left to settle until the next day. Some of the juice is pressed straight into the barrel for a natural ferment. Warm fermentation & extended lees contact help give a wine full of flavor and texture. No preservatives such as SO2 are added until bottling. 20% of wine has gone through malolactic fermentation naturally in the barrel. 80% of the blend is fermented in old French oak barriques & Hogsheads. Wine is then left in the barrel to mature on yeast lees for 12 months with minimal stirring.

**Wine Analysis** Alc/Vol 12.5%, pH 3.4, TA 6g/L

