



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

