



A celebration of our Italian roots, planted in Australian soil. Enjoyed internationally, these wines reflect the styles of wine that have been appreciated by the De Bortoli family for four generations.



DB FAMILY SELECTION SAUVIGNON BLANC 2025

Season

A dry winter followed by a warm spring and summer enabled vines to produce a healthy crop of fruit. A dry harvest period ensured no disease and optimum ripening conditions.

Tasting Note

Aromas of kiwi and passionfruit are backed up by a juicy tropical palate which is elegant, zippy and fruit driven.

Suggested Cuisine

Chicken with lemon and thyme.

General Characteristics

Dry / Medium bodied

Additional Information

Vegan, Vegetarian

Winemaking

Winemaking techniques included fermentation at elevated temperatures with select yeasts. This helps improve texture and softness while promoting varietal expression. Wine was left on yeast lees 'Sur lie' for 4 months prior to blending.

Wine Analysis

Alc/Vol: 11.5%, pH: 3.44, TA: 6.33 g/L

Cellaring

Up to 2 years.

Winemaker

Joel Veenhuizen