



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 SEMILLON CHARDONNAY 2022

Variety
Semillon Chardonnay

Vineyard
Select premium vineyards were chosen for their intense varietal flavour, and picked at their peak.

Season
Good rains during winter and early spring allowed for good fruitfulness and healthy vines at the beginning of the growing season. A cooler than usual ripening period enabled good varietal flavours. Rain during late spring and summer increased the disease pressure but with good viticultural practices and selective harvesting we were able to begin vintage albeit about 2 weeks later than what has become the norm in recent times.

Tasting Note
Pale straw with slight green tinge. A harmonious balance between grassy semillon notes and rich stone fruit aromatics, complimented with some underlying French and American oak. Generous weighty palate with a soft yet textural finish.

Additional Information
Vegan, Vegetarian

Winemaking
Picked in the cool dark of night, gently pressed and fermented on select French and American oak. We incorporate the complexing step of secondary fermentation to add weight and depth.

Wine Analysis
Alc/Vol: 12.67%, pH: 3.21, TA: 6.3g/l

Cellaring
In a good cellar this wine will last for 3 years.

Winemaker
Joel Veenhuizen