



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 SHIRAZ 2024

Season

Warmer temperatures and rainfall during spring provided the right conditions for a good crop on healthy vines. A warm harvest period, which was predominantly dry followed, allowing the fruit to ripen in a timely manner with good flavours.

Tasting Note

Vibrant red appearance. Blue fruits, hints of cherry and spice. Fleshy fruits on the palate, with soft tannins to finish.

Suggested Cuisine

Slow-cooked beef ragu pasta or a nice grilled steak off the BBQ.

Additional Information

Vegan, Vegetarian

Winemaking

The fruit is harvested when there is a balance of fruit freshness with juicy berry/plum flavours, ripe tannins and structure. Crushed then fermented on skins for 7 days at 23-27°C.

Wine Analysis

Alc/Vol: 13.5%, pH: 3.69, TA: 5.96g/L

Cellaring

Wine is intended for immediate consumption, but will cellar well for 2 years.

Winemaker

Roberto Delgado