



HANDCRAFTED

Carefully selected and handcrafted from some of Australia's renowned wine regions, each wine captures the distinctive qualities unique to its origin.



DE BORTOLI HANDCRAFTED TUMBARUMBA CHARDONNAY 2022

Vineyard

The grapes for this wine come from one of the oldest Chardonnay blocks planted in the Tumberumba region, using the Penfolds Clone. Planted in 1981 at the Tooma Vineyard in the Maragle Valley. The site has an elevation of 550m with a soft Easterly aspect. Grown on decomposed Granite soils.

Season

Harvested on the 11th of March 2022 about 2 weeks later than usual. 2022 was a mild to cooler summer with a long ripening period. Yields were low to moderate at 9.3T/Ha. Producing a wine of great intensity.

Tasting Note

Complex nose with pink grapefruit, white nectarine, spices and nougat aromas. Intense palate of lemon curd, baked pastry and nutty flavours. Wrapped up in Tumberumba's hallmark acidity which gives great drive and length to the wine.

Wine Style

Cool Climate Chardonnay with Altitude.

Additional Information

Vegan, Vegetarian

Winemaking

Machine harvested. Juice was held on skins for an extended period to extract flavour and texture. Then pressed to 30% new, 3 year old and mainly 4 year old French Hogs. Wild fermentation, infrequent stirring. Out of barrel after 21 months in November 2023. Bottled after a nice rest in tank on fine lees and now ready to party 2 years on from harvest.

Wine Analysis

Alc/Vol: 12.5%, pH: 3.45, TA: 7.3g/L

Cellaring

Stored well, this wine will cellar for next 5 to 10 years.

Winemaker

John Coughlan

FOUR GENERATIONS OF WINEMAKING

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