

DEEN

Deen De Bortoli was a true visionary in the Australian wine industry, whose mission was to create quality wine for everyone to enjoy. The 'DEEN' range is a true reflection of his pursuit and a great tribute to Deen himself. Our Father, everybody's Deen.



DEEN MASTER'S BLEND 2018

Variety

Shiraz, Durif, Cabernet Sauvignon

General Characteristics

Dry / Full bodied

Region

Rutherglen, Hilltops, Heathcote, Gundagai, Riverina

Winemaking

Fruit was harvested in the cool of the morning to maximise fruit freshness. Upon reception at the winery, the fruit from each variety of each region kept separate and was carefully destemmed into our Potter fermenters where the individual parcels underwent a cool ferment for a total period of 6 to 10 days. Pressed off at dryness, a small portion matured in stainless vat whilst remainder in new and older French and American Hogs head barrels for 12 months. A multifaceted blend that came through careful assessment of each different wine to ascertain which parcels would make wonderful partners in this unique blend.

Season

2018 saw cooler and a slightly wetter than average winter, vineyards experienced regular rainfall and warm temperatures throughout the spring which was then followed up with a warm and dry summer with generally lower yields and great fruit concentration.

Tasting Note

Bright red with garnet hue. Calm blueberry fruits with hints of spice and cedar. Gentle structuring tannin's with Plum and a hint of chocolate on the finish.

Wine Analysis

Alc/Vol: 15.0%, pH: 3.58, TA: 6.6g/L

Wine Style

A multi regional wine that captures the essence of each variety from the regions the fruit is sourced. Spicy Shiraz from Heathcote and Gundagai, the rich Durif from Rutherglen and Riverina along with the cool climate fruits of Cabernet Sauvignon from the Hilltops region. A wine to savour with a beef wellington, Hungarian goulash or duck a l'Orange.

Cellaring

Excellent to drink now but will reward in longer term cellaring.

Winemaker

Roberto Delgado