

ESTD  1928

DeBORTOLI

FAMILY WINEMAKERS

LORIMER

The Lorimer range makes any celebration memorable, make sure you mark the occasion with Lorimer. The Lorimer range is available in Australia from on-premise venues only. Also available in various overseas markets, for more information please email us at exportorders@debortoli.com.au.



LORIMER SHIRAZ 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

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 juicy grilled steak off the BBQ.

General Characteristics

Dry

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%

Cellaring

Wine is intended for immediate enjoyment, but it will cellar well for up to 2 years.

Winemaker

Isaac Tyndall

FOUR GENERATIONS OF WINEMAKING

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