

Organic

Each grape has a story to tell and De Bortoli's Organic range has met the Australian Certified Organic standards. Our philosophy is that great wines begin in the vineyard and each grape that was picked to make the wines are instrumental for the varietal purity.



ORGANIC CHARDONNAY 2023

Vineyard

ACO Certified Organic Vineyard

Season

A cooler than usual ripening period & no rain during spring and summer meant there was no more disease pressure and fruit was picked at optimum ripeness. This was the latest harvest on record beginning 4 weeks later than normal.

Tasting Note

Light to medium straw in colour. Complex white peach & citrus aromas. Textural, creamy palate with a fine acid finish.

Wine Style

Modern, Dry, Organic Australian Chardonnay

General Characteristics

Dry / Medium bodied

Additional Information

Vegan, Organic

Winemaking

This wine was fermented cool over a two week period. Once fermentation was complete the wines were matured on fine yeast lees over 3 months to build palate weight.

Wine Analysis

Alc/Vol 12.5%, pH 3.30, TA 5.7g/L

Cellaring

Cellar well over the next 5 years

Winemaker

John Coughlan

FOUR GENERATIONS OF WINEMAKING

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