



## **De Bortoli - Harvest Diary Semillon Chardonnay**

**Origin :** Australia

**Appellation :** Riverina

**Grape Varieties :** Semillon and Chardonnay

**Tasting Note :** Pale straw with lively green hues colour. Citrus and tropical notes are prominent complement with a hint of oak. This fresh zesty wine is balanced by a creamy mid palate whilst exhibiting up front citrus lemon, stone and tropical fruit flavour. Finishing with subtle oak.

**Food Matching :** Perfect with sauteed field mushrooms with creamy polenta or oysters naturale.



## **De Bortoli - Harvest Diary Shiraz Cabernet**

**Origin :** Australia

**Appellation :** Riverina

**Grape Varieties :** Shiraz and Cabernet

**Tasting Note :** Dark cherry red colour. Rip red fruit, dark plum with a fusion of vanilla oak. A Wine that is full of flavours in the mouth with silky tannins and lingering cherry flavours. Layers of juicy red fruits and dark plums combine with spicy notes, balanced acidity and a touch of vanilla oak.

**Food Matching :** Perfect with wood fired pizza, tomato based pasta dishes, smoked duck with rice.



## **De Bortoli - Sacred Hill Semillon Sauvignon Blanc**

**Origin :** Australia

**Appellation :** Riverina

**Grape Varieties :** Semillon/ Sauvignon Blanc

**Tasting Note :** Upfront is a fresh and fruitful palate of passion fruit and gooseberry which climaxes in a lengthy lemon & lime finish.

**Food Matching :** A seafood platter of freshly shucked oysters, whole prawns, moreton bay bugs, scallops on the half shell, Alaskan king crab legs & Spring Bay mussels. Served with half a tree of ripe lemons and aslow falling sun.



## **De Bortoli - Sacred Hill Cabernet Merlot**

**Origin :** Australia

**Appellation :** South Eastern Australia

**Grape Varieties :** Cabernet and Merlot

**Tasting Note :** Vibrant purple colour with deep crimson hues. Perfumed bouquet of cassis and blackberries with hints of milk chocolate. Soft medium- bodied wine shows layers of plum, cherry and black currant leaf, enhanced by the soft supple tannins and touches of chocolate oak.

**Food Matching :** Pairing with pasta dishes or barbecued red meats.



## **De Bortoli - Sacred Hill Chardonnay**

**Origin :** Australia

**Appellation :** Riverina

**Grape Varieties :** Chardonnay

**Tasting Note :** Very pale straw with a green tinge. Tight, fresh pear with stone fruit and is balanced with a subtle, hint of oak. This wine displays early picked peach and melon notes carried on a weighty palate, culminating in a fresh & crisp finish with the most interesting of oak nuances.

**Food Matching :** A perfect stand alone wine or try with semi-soft goat cheese



## **De Bortoli - Sacred Hill Shiraz**

**Origin :** Australia

**Appellation :** South Eastern Australia

**Grape Varieties :** Shiraz

**Tasting Note :** Bright crimson with ruby hues. Generous layers of ripe red fruits combining with notes of mint and spice. The wine has a nice silky texture mouthfeel complimenting red berry characters with a touch of peppery spice from underlying oak and integrated tannins.

**Food Matching :** Duck pot pie, herbed lamb shanks or char grilled antipasto, perfect for any meat dish.



## **De Bortoli - Family Selection Sparkling Brut**

**Origin :** Australia.

**Grape Varieties :** Chardonnay, Pinot Noir

**Tasting Note :** The fine bubbles provide a creamy texture, while the delicate acidity balances the fresh fruit.

**Food Matching :** Oysters, canapes, fresh fruit.



## **De Bortoli - DB Family Selection Chardonnay**

**Origin :** Australia

**Appellation :** Riverina

**Grape Varieties :** 100% Chardonnay

**Tasting Note :** Elegant, crisp and plenty of pizzazz. Pear, stonefruit, hints of cashew and a minerally zing.

**Food Matching :** Perfect with Chicken, seafood and creamy pasta dishes.





## **De Bortoli - DB Family Selection Merlot**

**Origin :** Australia

**Appellation :** South Eastern Australia

**Grape Varieties :** 100% Merlot

**Tasting Note :** Smooth, stately and suave. Rich cherry and plum with notes of vanillin and spice. Dry, Medium - Bodied.

**Food Matching :** Perfect with Roast meats, pasta, lamb casseroles.



## **De Bortoli - Family Selection Cabernet Sauvignon**

**Origin :** Australia

**Appellation :** Riverina

**Grape Varieties :** Cabernet Sauvignon

**Tasting Note :** Smooth, strong and very dapper. Rich red fruit, cassis and a hint of cedar oak.

**Food Matching :** Roast lamb, steak, sharp cheeses. Or scan the QR code for a great recipe idea.



## **De Bortoli - Family Selection Shiraz**

**Origin :** Australia

**Appellation :** Riverina

**Grape Varieties :** Shiraz

**Tasting Note :** The wine has a nice silky texture mouth-feel complimenting red berry characters with a touch of peppery spice from underlying oak and integrated tannins.

**Food Matching :** Duck pot pie, herb lamb shanks or char-grilled antipasto, perfect for any meat dish.



## **De Bortoli - Windy Peak Chardonnay**

**Origin :** Australia

**Appellation :** Yarra Valley

**Grape Varieties :** Chardonnay

**Tasting Note :** Gently textured palate, savoury, chalky phenolics, hints of nuts, creamy flavours.

**Food Matching :** Grilled Flat Head tails.



## **De Bortoli - Windy Peak Pinot Noir**

**Origin :** Australia

**Appellation :** Yarra Valley

**Grape Varieties :** Pinot Noir 100%

**Tasting Note :** Supple feel, gentle tannin, strawberry and cherry fruit flavours, textural, elegant, soft tannins.

**Food Matching :** Pan roasted free range chicken with aromatic spices (chilli and fennel).



## **De Bortoli - Windy Peak Cabernet Sauvignon**

**Origin :** Australia

**Appellation :** Yarra Valley

**Grape Varieties :** Cabernet Sauvignon

**Tasting Note :** Deep red with purple edge. Gently leafy, bright fruit, violets, black current. Rich, sweet dark and red fruits, layered tannins, concentrated, lengthy leafy flavours, balanced acidity.

**Food Matching :** Grilled Porterhouse and red meat.



## **De Bortoli - Windy Peak Shiraz**

**Origin :** Australia

**Appellation :** Heathcote

**Grape Varieties :** Shiraz

**Tasting Note :** Deep red with purple edge. Ripe dark fruit aromas with fragrance, spice, plum and black pepper. Plump dark fruits, concentrated, gently layered flavours, fine tannin, soft finish.

**Food Matching :** Grilled Porterhouse.



## **De Bortoli - Noble One Botrytis**

**Origin :** Australia

**Appellation :** Riverina

**Grape Varieties :** Semillon 100%

**Tasting Note :** A medley of quince, fig, honey, crème brulee and citrus marmalade with a refreshing acidity which offsets the richness and lusciousness to give a deftly balanced finish. Nutty oak adds to the tactile layers of this wine adding to the impressive length and style.

**Food Matching :** Fig, blue cheese and quince paste tarts, mille feuille, honey roasted figs or the ideal wine for a cheese and fruit platter at the end of a meal.





## **De Bortoli - Woodfired Shiraz**

**Origin :** Australia

**Appellation :** Heathcote

**Grape Varieties :** Shiraz 100%

**Tasting Note :** Bold, texturally mouth filling red wine that is plump, fruit driven and balanced. Intense deep red with purple edge. Plump, dark fruits, plums, spice and dried herb. Rich, mouth filling, balanced tannin, cured meats, liquorice, authentically Heathcote.

**Food Matching :** Red meats, perfect with chargrilled ribeye, seasoned with salt and rosemary.