

DB

A celebration of our Italian roots, planted in Australian soil. Enjoyed internationally, these wines reflect the styles of wine that have been appreciated by the De Bortoli family for four generations.



DB FAMILY SELECTION CABERNET SAUVIGNON 2022

Season

Langhorne Creek and Wrattontully experienced average rainfalls. The mild growing seasons and timely rains in each region made for a wonderful ripening period to allow the fruit to retain excellent varietal characteristics and depth of flavour.

Tasting Note

Deep crimson with youthful red hue. Rich red plum, blackcurrant with hints of dark chocolate and earth. The palate is plush and full with loads of dark fruits and balancing sweet choc oak.

Suggested Cuisine

A wine that is rich and generous that can be enjoyed with pasta ragu sauce, slow cooked lamb stew or at the end of meal with a cheese platter.

Additional Information

Vegan, Vegetarian

Winemaking

Harvest was kicked off once fruit showed fresh berry flavours and ripe tannin's. With gentle destemming, the fermentation then took place on skins for 10 days at 24-28°C to extract maximum flavour and colour. Then gently pressed and matured with use of both American and French oak.

Wine Analysis

Alc/Vol: 14.5%, pH: 3.59, TA: 6.7g/L

Cellaring

Excellent to drink now and will age for the medium term over the next 2-3 years.

Winemaker

Roberto Delgado