



# GRAPE-TO-GLASS

wines worth sharing

## De Bortoli 'Down the Lane' Shiraz / Tempranillo 2017

**Grape Varietals:** A blend of Shiraz & Tempranillo

**Growing Region:** Heathcote - Australia

**Senior Winemaker:** Julie Mortlock

De Bortoli Wines has access to a large number of dynamic parcels of fruit, from vineyards throughout the state of Victoria in the geographic south of Australia. With this diversity comes a great deal of options for the winemaking team. De Bortoli are always looking to grow the industry and the opportunities for wine enthusiasts to enjoy good wines with food & family. So the recent development of the 'Down the Lane' series of wines flows on with this ethos.

Nearly all large cities have colourful laneways - where you find street artists, artisan food sellers, bars & buskers creating the electric buzz and sensory experiences. So they put on their hipster suit - and designed a modern label for this easy drinking range of wines. This particular label for this Spanish inspired red wine is a tribute to the colourful laneways of Spain.

This wine is a blend of approximately 80% Shiraz and 20% Tempranillo resulting on an appealing and enjoyable experience. Recently, the De Bortoli family purchased an 80ha vineyard in Northern Heathcote to supply some of the fruit for this wine. Their philosophy is that good wine begins in the vineyard and should reflect the region where the grapes are grown.

In the vineyard, it means thoughtful site selection, vine maturity and a move towards sustainable, biological farming practices that deliver exceptional fruit quality and real environmental benefits. It also involves an increasing embrace of single vineyard wines

The growing conditions during 2017 resulted in fruit showcasing flavour ripeness with good natural acidity. The Tempranillo fruit was picked in early March, whilst the Shiraz parcel was harvested around mid-April. Both were picked when each variety had reached maturity and were full of flavour. They were fermented separately on skins for about 7-10 days to allow the full extraction of flavour, aromas, colour and tannins.

As you pour this wine into your glass, you are greeted by a deep red colour with a tinge of purple around the edge. The bouquet is fruit-driven, showing ripe red and dark fruits with infused spice and subtle tannins. The palate is medium in weight with a fine texture, but the focus and highlight is those ripe fruit flavours. The flavours work wonderfully well together, the vibrant fruits and the dried spices from the Shiraz and the savoury elements and rustic tannins from the Tempranillo and a deft touch of oak produce an enjoyable wine - with what is called in the trade drinkability. *Treat yourself - this wine is definitely worth sharing.*

This 2017 De Bortoli 'Down the Lane' Shiraz / Tempranillo has 14% Alc./vol. A dry style. No decanting required, serve in an appropriate red wine glass at 16-17°C.

### Cellaring Potential:

Drinking perfectly well this season; plus will hold for another 18-24 months.

### Food Pairing Suggestions:

Perfect wine pairing with bbq'd meats, kebabs, pizza's, pasta dishes & classic tapas', earthy vegetarian cuisine, and hard cheeses w/ crusty bread - enjoy.

***A bold and fully charged Shiraz / Tempranillo blend.***

