



GRAPE-TO-GLASS

wines worth sharing



De Bortoli 'Melba Vineyard' Cabernet Sauvignon 2017

Grape Varietal: 100% Cabernet Sauvignon

Growing Region: Yarra Valley - Australia

Chief Winemaker: Steve Webber

The 'Melba' wine brand from De Bortoli pays tribute to renowned Australian operatic soprano diva, Dame Nellie Melba. This outstanding 'Melba Vineyard' Cabernet Sauvignon is only released in outstanding years. With the 2017 vintage widely recognised as one of the best seasons in the past 20 years, alongside 1992, 1995, 2005, 2012 and 2015. The so named 'Melba Vineyard' which is located in the Dixons Creek area of the Yarra Valley has a rich history of producing exceptional Cabernet Sauvignon dating back to the 1970's.

This 'Melba Vineyard' Cabernet Sauvignon is a blend of mature vineyard sites on their Yarra Valley estate. The vineyards were first planted in 1971 with additional plantings in 1987, 1988 and 1990. For over 30 years the best parcels of Cabernet have been carefully managed to produce grapes with full concentrated flavour, fine firm tannins, structure and longevity.

The hand-picked fruit on arrival into the winery was destemmed, followed by light crushing. The individual vineyard parcels were fermented on skins for up to 30 days. The individual parcels were then racked to oak barrels. The barrels were regular racked over an 18-month period, ensuring that the individual wines were at their ideal balance prior to blending. Then the cuvee was matured for 15 months in carefully selected French oak casks - with 40% being new oak.

As you pour, you will be greeted by a rich red colour with a purple hue. On the hypnotic aromas your senses will be entranced by rich blackberries, deeply scented dried herbs, cedarwood, forest-floor leaf and subtle Mediterranean spices. The palate is actually medium to full in fruit weight, but don't let that fool you. As the endurance of the confident ripe dark fruit flavours, chocolate, tobacco and finely infused tannins from the timely use of oak, and the controlled well-balanced structured have resulted in a lingering, smooth and distinguished finish. *Treat yourself - this wine is definitely worth sharing.*

This 2017 De Bortoli 'Melba Vineyard' Cabernet Sauvignon 13.7% Alc./vol. Decant for 45-60 minutes and serve in a generous red wine glass at 16°- 18°C.

Cellaring Potential:

With decanting, it is drinking now - but will age gracefully for another 10 - 12 years.

Food Pairing Suggestions:

Perfect wine pairing with game meats, wagyu steak, or a dry aged scotch fillet with a rich wine jus, earthy vegetarian cuisine, along with aged hard cheeses - *enjoy.*

Iconic Australian known by those in the know - showcasing poised power.

