WILLOWGLEN

– PREVIOUSLY ST. KILDA –



Year Founded: 1928

Region: New South Whales, Australia

Owner: The De Bortoli Family

Winemaker: Joel Veenhuizen

Fun Fact: One of Australia's largest family-owned wineries, and today De Bortoli is ranked among the largest Australian wine companies by both production and revenue — all while staying in the family's hands four generations.

-Certified Sustainable, Vegan-

The De Bortoli family story is one of determination and triumph that started 90 years ago in war-torn Europe and is now told, generations later, across Australia. Our heritage encompasses the universal story of immigrants making good in an adopted land, the rise and rise of the Australian wine industry and the tale of a hardworking and innovative family who considers good wine, good food and good friends to be among the true pleasures in life. In 1987, the family acquired an existing vineyard and winery at Dixons Creek in the Yarra Valley, Victoria, with plantings dating back to 1971. Leanne De Bortoli and her Burgundian-trained winemaker husband, Steve Webber, moved there in 1989 and have led operations since, building it into one of the region's largest premium producers and an early adopter of organic and biodynamic growing.



Brut Cuvee

The closure is called 'Viiva' and is the world's first screw cap for high pressure sparkling wine. Viiva means 'alive' and this specially designed closure will maintain pressure and keep the wine bubbly up to 21 days after opening. Benefits include ease of use, reseal-ability, less waste, and more efficiency. It is exclusive to Australia and New Zealand, so no Proseccos or domestic sparkling wines are using a similar closure.

Particular premium vineyards were chosen for their well-shaded canopy, slow ripening and acid retention. The Chardonnay and Pinot Noir are picked in the cool of the night to retain acid. Ferments are warm to add interest and mouth feel. Harmony in the wine comes from the blending of the two varieties over numerous vintages. A secondary ferment is then undertaken in tank to add weight and a lovely creamy texture to the wine. A bouquet of fresh lemon pith with complexing brioche and barley sugar. The palate is treated to a voluminous mousse of citrus and freshly iced pastries that goes on and on.

Gold - The Drinks Business Global Sparkling Masters 2026
Gold - China Wine & Spirits Awards 2025