

D DEAKIN ESTATE

Deakin Estate Cabernet Sauvignon - 2007

Grape Variety:
Cabernet Sauvignon

Region:
The fruit for this wine was harvested from our Deakin Estate vineyard in the Murray Darling region of North West Victoria.

Harvest Date:
Mid February.

Wine Specifications:
Alcohol: 13.5% **pH:** 3.53 **Acidity:** 6.4g/L **RS:** 2.7g/L

Vinification:
Our Cabernet Sauvignon is fermented in Sweeping-Arm-Potter-Fermenters followed by Malolactic fermentation in stainless steel tanks. The wine is then matured on oak to add complexity and structure before final blending and fining trials are undertaken to create the optimum wine blend.

Winemaker's Comments: Phil Spillman

Colour:
Medium-deep red.

Nose:
The wine displays dark fruit and cassis aromas, with an enticing hint of dark chocolate and some nice spicy oak notes.

Palate:
The dark fruit characters lend this wine to a full and juicy mid-palate but with a nice and savoury finish. It displays well-integrated oak notes with a round, and very approachable tannin structure.

Cellaring Potential:
Drink now, but will also develop admirably with short-term cellaring.

Ideal Food Matches:
Yummy duck or venison dishes or a slow cooked lamb shank would be great with this wine. Try a traditional minestrone soup for a vegetarian option.

www.deakinestate.com.au

