



Deakin Estate Chardonnay - 2009

Grape Variety:
Chardonnay

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

Harvest Date:
Late January to mid February.

Wine Specifications:
Alcohol: 13.5% pH: 3.40 Acidity: 5.2 g/L

Vinification:
Parcels of fruit destined for the Deakin Estate 2009 Chardonnay are kept separate during a cool fermentation that maximises the fruit character. A number of different yeast strains are used, with a very small portion being barrel fermented to add complexity to the wine. Ferments are left on yeast lees and periodically stirred, helping to contribute to a creamier mouth feel. Only the best of the resultant batches make it through to the final Deakin Estate blend.

Winemaker's Comments: Phil Spillman

Colour:
Pale straw yellow.

Nose:
Pear, quince and custard apple with the slightest hint of subtle and interesting oak characters.

Palate:
Rich and smooth with ripe fruit-salad flavours. A delicious Chardonnay that delivers on flavour without being over-the-top.

Cellaring Potential:
Best enjoyed young. Serve chilled.

Ideal Food Matches:
Warm Cajun chicken salad, grilled barramundi, creamy pasta dishes such as fettuccini carbonara, or lightly spiced Thai dishes would all suit this wine very well. A versatile wine for any meal.

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