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# DEAKIN ESTATE

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AUSTRALIA



*Artisan's Blend -  
Shiraz Viognier 2010*



**Region:** Murray Darling, Victoria.

**Harvest:** Shiraz: Mid March, Viognier: mid February.

**Vinification:** Fermented in a sweeping-arm Potter, blended with 4% Viognier and matured on top quality French and American oak for one year.

**Wine Specifications:**

**Alcohol:** 13.5%      **pH:** 3.49  
**Acidity:** 5.8g/L      **RS:** 3.4g/L

**Winemaker's Comments:**

**Colour:** Deep rich red.

**Nose:** Plum and mulberry aromas, with some spicy notes highlighting the fruit.

**Palate:** Fruit-forward with rich plum and a savoury finish, good tannin structure, intensity and length.

**Cellaring potential:** Ready to drink now but will also soften and develop well with cellaring.

**Food matches:** The smooth, rich flavours of a veal saltimbocca should go beautifully with this wine. Also try with a simple pasta topped with cherry tomatoes, wilted spinach and pancetta.



[www.deakinestate.com.au](http://www.deakinestate.com.au)

**Lean+Green® – a Sustainable Wine Bottle Solution**

Deakin Estate Artisan's Blend wines are produced in bottles that are 'Lean+Green®'. The process to make these bottles takes out considerable weight, energy and water consumption from each bottle - delivering strong environmental benefits.

At Deakin Estate we're committed to Sustainability.