

DEAKIN ESTATE

AUSTRALIA



Artisan's Blend -



Semillon Sauvignon Blanc 2011

Region: Murray Darling, Victoria.

Harvest: Semillon - late February to early March; Sauvignon Blanc - mid to late February.

Vinification: This blend contains one half Semillon and one half Sauvignon Blanc. Cool and gentle processing was used to minimise phenolic extraction then followed a slow and cool fermentation to retain maximum fruit character and honesty in the blend.

Wine Specifications:

Alcohol: 11.5% **pH:** 3.17
Acidity: 6.5g/L **RS:** 3.0g/L

Winemaker's Comments:

Colour: Very pale straw.

Nose: Lifted aromatic notes showing a lovely blend of both citrus and herbaceous characters.

Palate: The palate is fresh with citrus flavours leading to other more savoury characters. Soft and approachable this wine has a delightfully zesty finish.

Cellaring potential: Enjoy now or within the next two years. Serve chilled.

Food matches: Try this fresh blend with a chilli-calamari salad or alongside a grilled chicken breast with fresh green vegetables and drizzled with a citrus sauce, making sure you use some of the wine in the sauce itself.



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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.