

---

# DEAKIN ESTATE

---

AUSTRALIA



## Cabernet Sauvignon - 2009

**Grape Variety:**

Cabernet Sauvignon

**Region:**

The fruit for this wine was harvested from our estate vineyards in the Murray Darling region, Victoria (60%) and Coonawarra, South Australia (40%).

**Harvest Date:**

Victoria: Early to late March & Coonawarra: Early May.

**Wine Specifications:**

**Alcohol:** 13.5%    **pH:** 3.41    **Acidity:** 6.6g/L

**Vinification:**

Our Cabernet Sauvignon is fermented in Sweeping-Arm-Potter-Fermenters followed by Malolactic fermentation in stainless steel tanks. It is then matured on oak to add complexity and structure before final blending and fining trials.

**Winemaker's Comments: Phil Spillman**

**Colour:**

Rich deep red.

**Nose:**

This wine displays dark fruits and cassis aromas with a hint of mint and some nice spicy oak.

**Palate:**

The dark fruit characters lend this wine a full and juicy palate, balanced nicely with a subtle savoury finish. It displays well-integrated oak, fine tannins and a lingering smooth finish .

**Cellaring Potential:**

Great now, and will develop with some short to mid-term cellaring.

**Ideal Food Matches:**

Lamb back strap or peppered beef eye fillet. Try with minestrone soup as a vegetarian option.

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

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

Deakin Estate still 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.