
DEAKIN ESTATE

AUSTRALIA



Cabernet Sauvignon - 2010

Grape Variety:
Cabernet Sauvignon

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

Harvest Date:
Late February.

Wine Specifications:
Alcohol: 13.5% pH: 3.55 Acidity: 6.0g/L RS: 2.7g/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 premium toasted French oak to add complexity and structure before final blending and fining trials.

Winemaker's Comments: Phil Spillman

Colour:
Deep red.

Nose:
Dark berry fruit and cassis aromas dominate, with just a hint of dark chocolate and spicy oak.

Palate:
Classically styled with bright, dark berry fruit flavours and a juicy mid-palate, and structured well with a good deal of fine Cabernet tannin.

Cellaring Potential:
Ready to drink now but will cellar well for up to 10 years.

Ideal Food Matches:
Venison, duck or slow cooked lamb shanks would be perfect with this Cabernet. Try with a rich minestrone soup as a vegetarian option.

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.