
DEAKIN ESTATE

AUSTRALIA



Deakin Estate Chardonnay - 2011

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:

Mid February to early March.

Wine Specifications:

Alcohol: 13.0% **pH:** 3.3 **Acidity:** 6. g/L **RS:** 3.8g/L

Vinification:

Parcels of fruit destined for the Deakin Estate 2011 Chardonnay were 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:

Ripe pear, nectarine and custard apple aromas with subtle oak characters adding intriguing complexity.

Palate:

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

Cellaring Potential:

Best enjoyed young. Serve chilled.

Ideal Food Matches:

Warm Cajun chicken salad or grilled barramundi. Creamy pasta dishes such as fettuccini con funghi, or lightly spiced Thai dishes would suit this wine. Indeed a versatile wine for any taste.



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.