
DEAKIN ESTATE

AUSTRALIA



Deakin Estate Merlot - 2010

Grape Variety:

Merlot

Region:

The fruit for this wine was harvested from our Deakin Estate vineyards in the Murray Darling region of North West Victoria.

Harvest:

Mid February to early March.

Wine Specifications:

Alc/Vol: 13.5% pH: 3.48 Acidity: 6.2g/L

Vinification:

The wine fermented in sweeping arm Potter fermenters with the pump-over program set for desired colour and tannin extraction. Pressing and malolactic fermentation (MLF) were followed by clarification before the best parcels were aged on premium American and French oak. The separate batches were then brought back together to create the lovely resultant blend.

Winemaker's Comments: Phil Spillman**Colour:**

Vibrant and lively medium red.

Nose:

A lovely and complex wine, it displays rich ripe red fruits including cherries and plums with more subtle rhubarb and spicy oak aromas and a hint of characteristic leafiness.

Palate:

Rich and juicy, the aromas carry through to the palate. It has smooth tannins and a rounded and lingering finish. Our best Merlot yet!

Cellaring Potential:

Best enjoyed now but will benefit from some short to mid-term cellaring to add more complexity, with developing aged coffee mocha notes if patient (but no need to be).

Ideal Food Matches:

Red meat or tomato sauce based Italian inspired dishes. Also, Moroccan spiced rack of lamb, boeuf bourguignon, and winter stews. Think hearty, warming meals by the fire, but equally great on a Sunday arvo BBQ.

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.