
DEAKIN ESTATE

AUSTRALIA



Deakin Estate Shiraz - 2010

Grape Variety:

Shiraz

Region:

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

Harvest Date:

Early to late March.

Wine Specifications:

Alc/Vol: 13.5% pH: 3.52 Acidity: 6.4g/l

Vinification:

The wine fermented in sweeping arm Potter fermenters with a pump-over program set for desired colour and tannin extraction. Pressing and Malolactic Fermentation were followed by clarification before the finest parcels were aged in American and French oak barrels. The separate batches were then brought back together to create the lovely resultant blend.

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

Deep, vibrant red.

Nose:

Rich blueberries with subtle notes of menthol and black pepper highlighted by some spicy vanillin oak.

Palate:

Rich and juicy with blueberry characters and well-balanced oak. The palate shows good structure with medium tannins and a lingering finish.

Cellaring Potential:

Enjoy now but may also be cellared up to four years.

Ideal Food Matches:

Try an oven baked lasagne or a hearty beef and stout pie, a roasted rack of lamb or an aged sirloin topped with chimichurri sauce.

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.