
DEAKIN ESTATE

AUSTRALIA



Deakin Estate Shiraz - 2012

Region:

Red Cliffs, Victoria

Harvest Date:

Mid February to mid March.

Wine Specifications:

Alc/Vol: 13.5% **pH:** 3.51 **Acidity:** 6.1 g/l

Vinification:

The wine is 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 oak. The separate batches were then brought back together to create the lovely resultant blend.

Winemaker's Comments:**Colour:**

Deep, vibrant red.

Nose:

Rich berry fruit including blackberries and mulberries with hints of menthol and cinnamon and some spicy vanillin oak.

Palate:

Rich and juicy with ripe dark berry flavours and well-balanced oak. The palate shows good structure with medium tannins and a lingering finish.

Cellaring Potential:

Best enjoyed now but may be cellared for up to four years to add more chocolaty, aged notes if desired.

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 a red wine jus.



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.