

## Deakin Estate Viognier - 2012

**Grape Variety:**  
Viognier

**Region:**  
Murray Darling, Victoria

**Harvest:**  
Early February.

**Alcohol:** 13.5%      **pH:** 3.50      **Acidity:** 6.1 g/L

**Vinification:**

The grapes were harvested when the flavour profile was at peak. Aromatic yeast selection, coupled with a cool fermentation in temperature controlled stainless steel tanks enabled us to retain these fruit flavours throughout the winemaking process. Intensive fining trials followed before the finished wine sent for bottling.

**Winemaker's Comments: Phil Spillman**

**Colour:**  
Light golden straw.

**Nose:**  
Aromatic nose of dried apricots, honeysuckle and fresh citrus notes.

**Palate:**  
This lusciously fruity wine has an approachable soft palate, with a crisp finish and textural mouth-feel.

**Cellaring:**  
Ready to drink now but will continue to develop with some short term cellaring. Serve chilled.

**Food matches:**  
Thai fish cakes, tandoori chicken salad or a parmesan and mushroom risotto.



[www.deakinestate.com.au](http://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.*