
DEAKIN ESTATE

WINES OF AUSTRALIA



Artisan's Blend -

Semillon Sauvignon Blanc 2014

Grape Variety:

Semillon (65%) and Sauvignon Blanc (35%)

Region:

Murray Darling, Victoria

Harvest:

Mid February

Vinification:

Cool and gentle processing was used to minimise phenolic extraction, which was followed by a slow and cool fermentation to retain maximum fruit character.

Wine Specifications:

Alcohol: 12.5% **pH:** 3.20 **Acidity:** 5.7g/L **RS:** 4.4g/L

Winemaker's Comments:

Colour:

Very pale straw.

Nose:

Lifted aromatic notes of pear, apple and fresh citrus.

Palate:

Fresh and medium bodied with juicy citrus, lemon blossom and apple notes. Crisp, balanced acidity with a zesty finish.

Cellaring Potential:

Enjoy now or within the next two years. Serve chilled.

Food Matches:

Chilli-calamari salad or alongside grilled chicken breast with orange, pear and rocket salad.

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Lean+Green® – a Sustainable Wine Bottle Solution

Deakin Estate Artisan's Blend 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.