



DEAKIN ESTATE
WINES OF AUSTRALIA



Artisan's Blend
Semillon Sauvignon Blanc 2015

Region:

Murray Darling, Victoria

Varieties:

Semillon 92%, Sauvignon Blanc 8%

Harvest:

February 2015

Vinification:

Fruit was harvested at its optimal flavour development to achieve delicious citrus flavours and good acidity. Clarified juice was cool fermented in stainless steel tank to ensure aromas were retained. A yeast strain known for producing attractive fermentation characters and mouthfeel was used to contribute to the overall balance of the wine.

Wine Specifications:

Alcohol: 11.5% **pH:** 3.10 **Acidity:** 8.8g/L

Winemaker's Comments: Frank Newman

Colour:

Pale straw with a light green hue.

Nose:

Fresh pear, pineapple and a hint of citrus.

Palate:

Zingy and flavoursome with some tropical and citrus notes. A good balance of the two varieties with a dry, refreshing finish.

Cellaring Potential:

Ready to drink now but will develop nicely with short term cellaring. Serve chilled.

Food Matches:

Enjoy a glass on its own or perfect with antipasto, shellfish or a grilled chicken salad.



Lean+Green® – a Sustainable Wine Bottle Solution

At Deakin Estate we're committed to Sustainability. 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.