

*Artisan's Blend -  
Shiraz Cabernet 2013*



**Region:**

Murray Darling, Victoria.

**Harvest:**

Mid to late March.

**Vinification:**

The wines were fermented separately in sweeping arm Potter fermenters with a 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 with premium American and French oak. The separate batches were then brought together to create this harmonious blend.

**Wine Specifications:**

**Alcohol:** 14.0%

**pH:** 3.51

**Acidity:** 6.1g/L

**Winemaker's Comments:**

**Colour:**

Deep, vibrant red.

**Nose:**

Dark berry fruits of blackcurrant and blueberry with creamy vanilla oak and hints of spice and tobacco.

**Palate:**

Medium to full bodied with concentrated berry flavours, spice and dark chocolate, subsiding with softness and length.

**Cellaring potential:**

Ready to enjoy now or may be cellared for up to four years for added complexity.

**Food matches:**

Spaghetti and Tuscan meatballs, rack of lamb with mint or beef and pepper steaks.



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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.