

*Artisan's Blend -
Shiraz Cabernet 2014*



Region:

Murray Darling, Victoria

Varieties:

Shiraz (60%) and Cabernet (40%)

Harvest: Mid March to mid April 2014

Vinification:

Slow cool fermentation temperatures were used to retain the more delicate fruit characters desired for this blend. The individual varieties were fermented separately in closed fermenters under a regime that retained the fruit flavours and did not over extract tannins. The blend was assembled early in the wines maturation phase to ensure the melding of the varieties was seamless.

Wine Specifications:

Alcohol: 13.5% **pH:** 3.47 **Acidity:** 6.0g/L

Winemaker's Comments: Frank Newman

Colour:

Bright, vibrant red.

Nose:

Soft, cherry plum fruit and spicy nuances with the Shiraz dominating.

Palate:

Nice berry fruit flavours with a spicy-savoury note making this a wine that will go well with food. The ripe tannins of the Cabernet have been ameliorated by the softer Shiraz to give a medium bodied wine.

Cellaring potential:

Ready to enjoy now or may be cellared for up to three years.

Food matches:

Hearty staples like stew or stroganoff will support and match the wine nicely.



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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.

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