

DEAKIN ESTATE

AUSTRALIA



Artisan's Blend - Shiraz Viognier 2012



Region:

Red Cliffs, Victoria

Harvest:

Shiraz: late February to mid March, Viognier: early April.

Vinification:

The Viognier was picked ripe and made separately as a white wine. The Shiraz was fermented on skins for seven days, pressed and clarified, then aged in quality French and American oak barrels after which only the finest parcels were selected for this blend which contains 7% Viognier.

Wine Specifications:

Alcohol: 13.5% **pH:** 3.48 **Acidity:** 6.2g/L

Winemaker's Comments:

Colour:

Medium deep red.

Nose:

Displays black cherries, plums and orange peel notes with attractive spice and vanilla characters.

Palate:

Fruit driven with fleshy mid-palate sweetness. This medium to full bodied wine has soft savoury tannins with a lingering and rewarding finish.

Cellaring potential:

Ready to drink now but will develop with short to mid term cellaring.

Food matches:

Perfect with your Sunday roast or BBQ, also try with Peking duck and other gamey dishes.



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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.