



DEAKIN ESTATE
WINES OF AUSTRALIA



Artisan's Blend Shiraz Viognier 2016

Region:

Murray Darling, Victoria

Varieties:

Shiraz 90%, Viognier 10%

Harvest:

Late February 2016

Vinification:

Both Shiraz and Viognier (10%) were co-fermented in static red fermenters. Frequent pump overs ensured that the two varieties were evenly distributed through the tank. This enabled the Viognier to release what it contributes most to in the blend - good acidity and palate length.

Wine Specifications:

Alcohol: 14.5% **pH:** 3.47 **Acidity:** 5.5 g/L **RS:** 2.0 g/L

Winemaker's Comments: Frank Newman

Colour:

Deep, vibrant red.

Nose:

Upfront fruit of black cherries, dark plum and orange peel notes with hints of aniseed, spice and vanilla oak characters.

Palate:

Fruit driven with rich cherry, plum and hints of spice. Medium bodied with soft savoury tannins and good intensity and length.

Cellaring Potential:

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

Food Matches:

Perfect with your Sunday roast beef (with Yorkshire puddings), slow cooked lamb shanks and duck with a cherry sauce.



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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.