

Deakin Estate Cabernet Sauvignon 2012

Region:

The fruit for this wine was harvested from our Deakin Estate vineyards in the Murray Darling region of North West Victoria.

Harvest Date:

Late March

Wine Specifications:

Alc/Vol: 13.5% **pH:** 3.50 **Acidity:** 6.0g/L **RS:** 4.5g/L

Vinification:

The 2012 Deakin Estate Cabernet Sauvignon was fermented over the course of one week in sweeping arm Potter fermenters followed by Malolactic fermentation in stainless steel tanks. It was then matured on premium toasted French and American oak to add complexity and structure before final blending.

Winemaker's Comments: Phil Spillman**Colour:**

Medium-deep red.

Nose:

Fresh aromas of blackberries, blackcurrants and cherry with a hint of spicy oak.

Palate:

Classically styled with dark berry fruit, spice and hints of dark chocolate. Well structured with great texture and length of flavour.

Cellaring Potential:

Ready to drink now but will cellar well for up to five years.

Ideal Food Matches:

Venison, duck or slow cooked lamb shanks would be perfect with this Cabernet.



www.deakinestate.com.au

Lean+Green® – a Sustainable Wine Bottle Solution

Deakin Estate still 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.