DEAKIN ESTATE
AUSTRALIA

COMMITTED TO SUSTAINABILITY

Deakin Estate Chardonnay - 201□□

Grape Variety:
Chardonnay

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

Harvest Date:
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Wine Specifications:
Alcohol: 13.0% **pH:** 3.3□N**Acidity:** 6.□mg/L **RS:** 3.8g/L

Vinification:
Parcels of fruit destined for the Deakin Estate 201□Chardonnay were kept separate during a cool fermentation that maximises the fruit character. A number of different yeast strains are used, with a small portion being barrel fermented to add complexity to the wine. Ferments are left on yeast lees and periodically stirred, helping to contribute to a creamier mouth feel. Only the best of the resultant batches make it through to the final Deakin Estate blend.

Winemaker's Comments: Phil Spillman

Colour:
Pale straw yellow.

Nose:
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Palate:
Rich and smooth with ripe fruit-salad flavours. A delicious Chardonnay that delivers on fruit flavour without being over-the-top.

Cellaring Potential:
Best enjoyed young. Serve chilled.

Ideal Food Matches:
Warm Cajun chicken salad or grilled barramundi. Creamy pasta dishes such as fettuccini con funghi, or lightly spiced Thai dishes would suit this wine. Indeed a versatile wine for any taste.

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.