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# DEAKIN ESTATE

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AUSTRALIA

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## Deakin Estate Merlot- 2012

**Region:**

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

**Harvest:**

Late February.

**Wine Specifications:**

Alc/Vol: 13.5% pH: 3.47 Acidity: 5.5g/L

**Vinification:**

The 2012 Merlot fermented in sweeping arm Potter fermenters with the pump over program set for desired colour and tannin extraction. Pressing and malolactic fermentation were followed by clarification, before the best parcels (approximately 12%) were aged in seasoned French oak. The separate batches were then brought back together to create the resultant blend in February 2013.

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

Vibrant and lively deep red.

**Nose:**

A lovely and complex wine, it displays ripe red fruits of cherries, plums and fruit cake notes coupled with spicy oak and hints of dark chocolate.

**Palate:**

Rich and juicy red plums, black cherry and spice notes. Smooth tannins and a rounded, lingering finish.

**Cellaring Potential:**

Ready to be enjoyed now but will benefit from short to mid-term cellaring to add complexity.

**Ideal Food Matches:**

Moroccan spiced rack of lamb, boeuf bourguignon and winter stews. Perfect with Sunday arvo BBQs.



[www.deakinestate.com.au](http://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.*