



Deakin Estate Cabernet Sauvignon 2013

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:** 3.43 **Acidity:** 6.4g/L **RS:** 4.2g/L

Vinification:

The 2013 Deakin Estate Cabernet Sauvignon was fermented in sweeping arm Potter fermenters followed by Malolatic fermentation in stainless steel tanks. Matured in 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 and plums with a hint of spicy oak.

Palate:

Classic notes of styled with plums, dark berries, spice and a hint 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.

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**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.