

Deakin Estate Cabernet Sauvignon 2015

Region:

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

Harvest Date:

Mid March 2015

Wine Specifications:

Alc/Vol: 13.5% **pH:** 3.55 **Acidity:** 6.0g/L **RS:** 2.0g/L

Vinification:

The 2015 Deakin Estate Cabernet Sauvignon was fermented in sweeping arm Potter fermenters for 10 days with automated pump over. Pressing and clarification onto premium quality French oak, followed by malolactic fermentation and maturation to add complexity and structure before final blending.

Winemaker's Comments: Frank Newman

Colour:

Deep red.

Nose:

Rich red berry fruits, blackcurrant and plums with hints of spice and vanilla.

Palate:

Classic notes of ripe berries, spice and a hint of dark chocolate. Well structured with toasty oak and fine tannins.

Cellaring Potential:

Ready to drink now but will evolve more complex flavours over five years.

Ideal Food Matches:

Pizza, pasta or slow cooked lamb shanks would be perfect matches.



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www.deakinestate.com.au

Lean+Green® – a Sustainable Wine Bottle Solution

At Deakin Estate we're committed to Sustainability. 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.