

Deakin Estate Chardonnay 2013

Grape Variety:

Chardonnay

Region:

The fruit for this wine was principally harvested from our Deakin Estate vineyards in the Murray Darling region.

Harvest Date:

Early February.

Wine Specifications:

Alcohol: 13.0% **pH:** 3.35 **Acidity:** 5.8g/L **RS:** 3.9g/L

Vinification:

Parcels of fruit destined for the Deakin Estate 2013 Chardonnay were kept separate during a cool fermentation that maximises the fruit character. A number of different yeast strains were used, with 10% undergoing barrel fermentation to add complexity to the wine. Ferments are left on yeast lees and periodically stirred, helping to contribute to a creamy 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:

Ripe pear, nectarine and custard apple aromas with subtle oak characters adding intriguing complexity.

Palate:

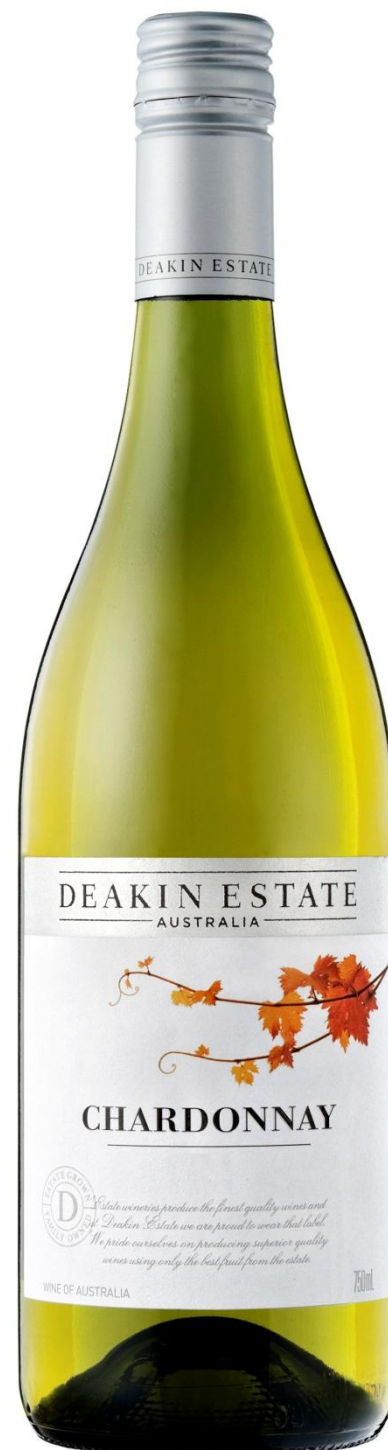
Rich and smooth with white peach, nectarine and fruit-salad notes. Creamy mouth feel with great acidity and a lingering finish.

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 are a perfect match.



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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 energy and water consumption from each bottle - delivering strong environmental benefits.

At Deakin Estate we're committed to Sustainability.