

Deakin Estate Chardonnay 2014

Grape Variety:

Chardonnay

Region:

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

Harvest Date:

Late January

Wine Specifications:

Alcohol: 13.5% **pH:** 3.26 **Acidity:** 6.0g/L **RS:** 3.5g/L

Vinification:

Parcels of fruit for the Deakin Estate 2014 Chardonnay were kept separate during a cool fermentation to maximise the fruit character. A number of various yeast strains were used, with 10% undergoing barrel fermentation to add complexity to the wine. Ferments were left on yeast lees and periodically stirred, helping to contribute to the creamy texture. 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 stone fruit, honeydew melon and custard apple aromas with subtle oak characters adding intriguing complexity.

Palate:

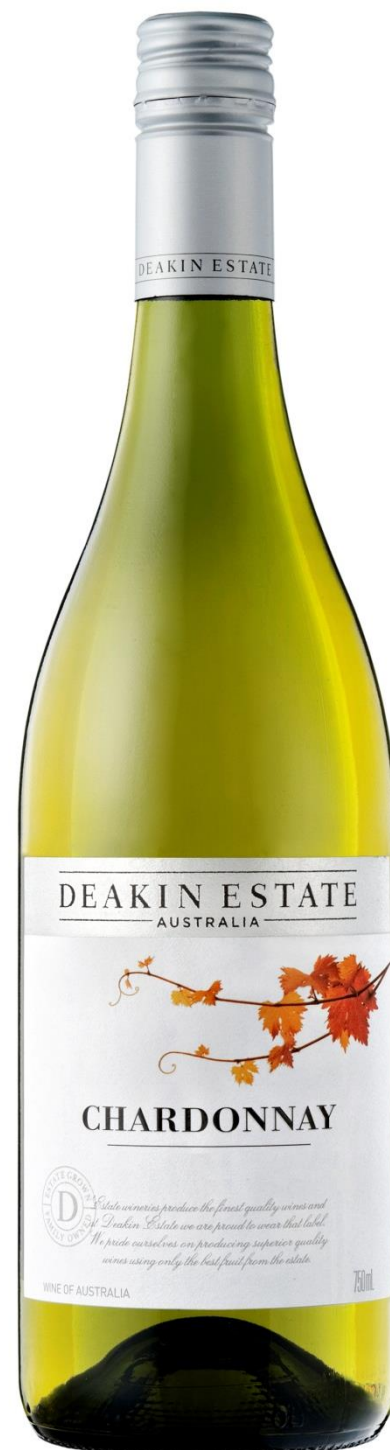
Rich and smooth with white peach, nectarine and tropical notes. Creamy mouth-feel with great acidity and a lingering finish.

Cellaring Potential:

Best enjoyed young. Serve chilled.

Ideal Food Matches:

Warm Cajun chicken salad and grilled barramundi. Creamy pasta dishes such as fettuccini con funghi, or lightly spiced Thai dishes are a perfect match.



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.