

Deakin Estate Chardonnay 2015

Grape Variety:

Chardonnay

Region:

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

Harvest Date:

Mid February 2015

Wine Specifications:

Alcohol: 13.5% **pH:** 3.14 **Acidity:** 6.4g/L **RS:** 2.5g/L

Vinification:

Deakin Estate Chardonnay was harvested from estate vineyards when riper flavours were most intense and before they evolved into heavy tropical fruit characters. Several different yeast strains were used to ferment different parcels which contributed a variety of fruit and savoury nuances. One small parcel was fermented “wild” and underwent a secondary malo-lactic fermentation. The final blend shows the influence of this parcel through subtle malty flavours on the palate.

Winemaker’s Comments: Frank Newman

Colour:

Pale straw.

Nose:

Pear, quince and a hint of white peach.

Palate:

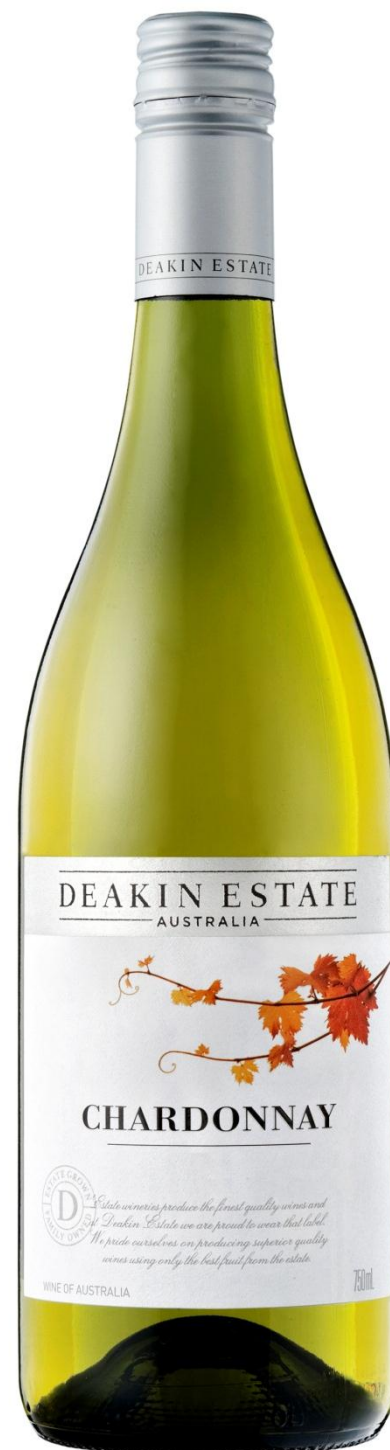
Rich and smooth with white peach and tropical fruit salad notes. Creamy mouth-feel with hints of malt and cashew nuts.

Cellaring Potential:

Best enjoyed young but will develop further complexities from short-term cellaring. Serve chilled.

Ideal Food Matches:

Warm Chicken Caesar salad, creamy pasta dishes or lightly spiced Thai dishes are a perfect match.



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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.