

Deakin Estate Sauvignon Blanc 2013

Grape Variety:
Sauvignon Blanc

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

Harvest Date:
Mid to late February.

Wine Specifications:
Alc/Vol: 12.5% pH: 3.15 Acidity: 5.8g/L

Vinification:
A cool fermentation is essential to preserve the fruit characters in this wine. Rigorous fining trials and careful finishing and blending follow almost immediately so that this wine can be released and consumed young, when it is at its very best.

Winemaker's Comments: Phil Spillman

Colour:
Pale straw.

Nose:
Green apple, fresh citrus with hints of passionfruit and pineapple.

Palate:
Fruit-driven, light to medium bodied, fresh and zesty. A delicious Sauvignon Blanc - easy-drinking and absolutely brimming with flavour.

Cellaring Potential:
Best enjoyed young. Serve chilled.

Ideal Food Matches:
A selection of Thai dishes would be superb with this wine. Also great with summer salads or fish and chicken dishes.



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.