

Deakin Estate Sauvignon Blanc 2014

Grape Variety:
Sauvignon Blanc

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

Harvest Date:
Late January

Wine Specifications:
Alc/Vol: 12.0% pH: 3.15 Acidity: 6.2g/L RS: 4.0g/L

Vinification:
Cool processing and fermentation preserved the delicate aromas in the juice and throughout fermentation. Aromatic yeasts were used to bring out the best in the variety.

Winemaker's Comments: Phil Spillman

Colour:
Pale straw with a light green tinge.

Nose:
Fresh and attractive green apple, passionfruit and zesty lime aromas.

Palate:
Zingy and flavoursome, with citrus, passionfruit and lychee notes. Medium weight and subtle minerality, balanced by natural freshness and bright acid on the finish.

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 grilled snapper with a squeeze of lemon.



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

At Deakin Estate we're committed to Sustainability.