

Deakin Estate Shiraz - 2013

Region:

Red Cliffs, Victoria

Harvest Date:

Mid March.

Wine Specifications:

Alc/Vol: 13.5% pH: 3.50 Acidity: 6.0 g/l

Vinification:

The 2013 Shiraz was fermented over the course of one week in sweeping arm Potter fermenters. After pressing off skins, malolactic fermentation and clarification took place before ageing on high quality French and American oak chips.

Winemaker's Comments:

Colour:

Deep, vibrant red.

Nose:

Rich berry fruit including blackberries and mulberries with oak notes of malt, almond and mocha.

Palate:

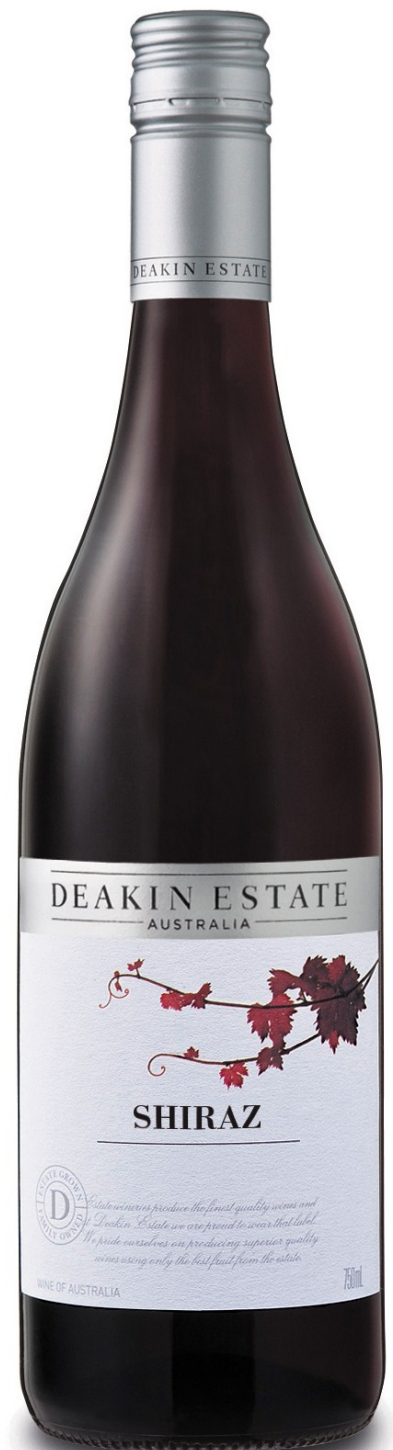
Rich and juicy with ripe dark berry flavours and well-balanced oak. The palate shows good structure with medium tannins and a lingering finish.

Cellaring Potential:

Best enjoyed now but may be cellared for up to four years to add more chocolaty, aged notes if desired.

Ideal Food Matches:

Try an oven baked lasagne or a hearty beef and stout pie, a roasted rack of lamb or an aged sirloin topped with a red wine jus.



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.