

DE DEAKIN ESTATE

Deakin Estate 2002 Cabernet Sauvignon

Region:

The fruit for this wine was harvested from our Deakin Estate vineyard in Red Cliffs, North West Victoria. Cabernet Sauvignon was harvested from 8th-9th March, 14th – 21st March & 11th- 26th April.

Vinification:

Due to the unusually cool conditions, Cabernet Sauvignon was harvested from several individual vineyard plots over an extended period. The fruit was harvested at optimum maturities thus producing wines with excellent colours and typical varietal flavours. Following fermentation on skins for a period of one week to extract maximum flavour and colour, the wines were drained and pressed and allowed to ferment to dryness before blending and clarification. American oak was added during fermentation and then again after blending to achieve toasty oak flavours that complement the rich fruit flavours.

Grape Variety:

100% Cabernet Sauvignon

Winemakers Comments: Linda Jakubans

Colour:

Deep red with pink tinges.

Nose:

Intense fruit aromas of blackcurrant, berries with some mint and chocolate.

Palate:

A full flavoured wine, the palate of which is ripe berry fruit and integrated oak. Has excellent length with soft drying tannins.

Wine Specifications:

Alc/Vol: 14% pH: 3.45

Acidity: 6.5g/l

Cellaring Potential:

Very appealing drinking now, but this wine will improve with medium term cellaring (up to 3 years).

Ideal Food Matches:

An excellent accompaniment to red meat dishes, pasta and cheeses.

