



DEAKIN ESTATE

Deakin Estate 2003 Cabernet Sauvignon

Grape Variety:

Cabernet Sauvignon

Region:

The fruit for this wine was harvested from our Deakin Estate vineyard in Red Cliffs, North West Victoria.

Harvest Date:

Mid March.

Vinification:

Our Cabernet grapes were fermented with careful attention to maintaining mild temperatures and gentle maceration so that the tannin extraction could be accurately judged. Then, after 18 months of maturation to soften and extract oak flavours, our best Cabernet components were selected for this blend.

Winemakers Comments: Phil Spillman

Colour:

Medium-deep red

Nose:

Complex and attractive, there are lifted berry aromas and subtle cigar box and spice draw nuances.

Palate:

Attractive dark berry flavours and beautifully restrained tannins, giving clear definition and length.

Wine Specifications:

Alc/Vol: 14.0% pH: 3.50 Acidity: 6.3g/l

Cellaring Potential:

Best until 2007

Ideal Food Matches:

Beef steak, lamb roast, souvlaki or Moroccan spiced lamb,

