



DEAKIN ESTATE

Deakin Estate 2004 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:

Late 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 a year of maturation to soften and extract oak flavours, our best Cabernet components were selected for this blend.

Winemakers Comments: Phil Spillman

Colour:

Deep red

Nose:

Intense blackcurrant and blueberry aromas with a touch of cinnamon. This wine shows purity and strength.

Palate:

Heaps of berry fruit flavours, initially, then a warm and creamy vanilla finish. Strong tannins, yet fine and smooth.

Wine Specifications:

Alc/Vol: 13.50% pH: 3.50 Acidity: 6.4g/l

Cellaring Potential:

Will be at its best until 2009

Ideal Food Matches:

This wine cries out for a melt in your mouth beef steak but it would also go beautifully with many Italian dishes that featured red meat and black olives .

