



# Deakin Estate Cabernet Sauvignon - 2006

**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:**  
Alcohol: 13.5%      pH: 3.60      Acidity: 6.5 g/L

**Cellaring Potential:**  
Will be at its best until 2011

**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 .

