



Deakin Estate 2001 Merlot

Region:

The fruit for this wine was harvested from our Deakin Estate vineyard in Red Cliffs, North West Victoria. Merlot was harvested from 24th February – 19th March.

Vinification:

Merlot was harvested from different vineyard plots to obtain a range of flavours. Grape Baumes ranged from 13.0 to 14.3 resulting in ripe fruit flavours. Following fermentation on skins and American oak, to extract maximum flavour and colour, the wine was drained and pressed and allowed to ferment to dryness in tanks. Pressings were blended back. Following malo-lactic fermentation, the wine was blended and given further oak maturation prior to bottling.

Grape Variety:

100% Merlot

Winemakers Comments: Linda Jakubans

Colour:

Red with pink tinges.

Nose:

Ripe plummy fruit characters with chocolate and toasty oak.

Palate:

Full, round and soft with good depth of flavour. Sweet fruit flavours of plum and spice, toasty vanillin oak influence and soft lingering tannins.

Wine Specifications:

Alc/Vol: 13.5% pH: 3.50

Acidity: 6.3g/l

Cellaring Potential:

This wine will improve with medium term cellaring (3-4years) but can be enjoyed now.

Ideal Food Matches:

Enjoy with red meats, risottos, pasta and pizza.

