



DEAKIN ESTATE

Deakin Estate 2002 Merlot

Region:

The fruit for this wine was harvested from our Deakin Estate vineyard in Red Cliffs, North West Victoria. Merlot was harvested from 16th March to 17th April.

Vinification:

A very mild summer resulted in grapes being harvested much later than in previous years. Merlot was harvested over an extended period so that grapes were at their optimum maturity. Following fermentation on skins with French 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:

Deep red with pink tinges.

Nose:

Ripe plummy fruit characters with toasty vanillin oak.

Palate:

Soft, sweet varietal fruit flavours of plums, cherry and spice balanced with toasty oak influences and soft lingering tannins.

Wine Specifications:

Alc/Vol: 14% pH: 3.40

Acidity: 6.5g/l

Cellaring Potential:

Very appealing now, this wine will improve with medium term cellaring (3-4 years).

Ideal Food Matches:

Enjoy with red meats, pasta and pizza.

