



Deakin Estate 2001 Shiraz

Region:

The fruit for this wine was harvested from our Deakin Estate vineyard in Red Cliffs, North West Victoria. Shiraz was harvested from 27th March – 5th April, Ruby Cabernet: 1st – 3rd April and Petit Verdot: 20th April.

Vinification:

Shiraz was generally very ripe with intense colour and good tannin levels. It was harvested at optimum maturity resulting in a wine with concentrated fruit aromas and flavours. Flavours ranged from raspberry to plum to pepper and spice.

Following fermentation on skins for a period of one week to extract maximum flavour and colour the wine was drained and pressed and allowed to ferment to dryness before blending and clarification.

American oak chips were added during fermentation. After blending a combination of French and American chips of varying char levels were added to achieve toasty oak flavours and vanillin to compliment the varietal fruit.

Ruby Cabernet this year had excellent deep colours and an intense spiciness which when blended enhanced the Shiraz and added complexity.

A small amount of Petit Verdot was also crushed this year and was added to the Shiraz during blending. This wine also displayed dark inky colours, sweet plump fruit and excellent tannins.

The 2001 Deakin Estate Shiraz is a medium bodied of excellent colour with rich fruit and pepper flavours, integrated oak a soft lingering finish

Grape Variety:

Shiraz 90%, Ruby Cabernet 8% & Petit Verdot 2%

Winemakers Comments: Linda Jakubans

Colour:

Deep red with purple hues.

Nose:

Intense aromas of raspberries and licorice.

Palate:

The palate is rich with ripe fruit flavours of plum and raspberry that is balanced with toasty oak and soft drying tannins.

Wine Specifications:

Alc/Vol: 13.5% pH: 3.45

Acidity: 6.0g/l

Cellaring Potential:

This wine is drinking well now but will gain complexity with medium term cellaring (2-3 years).

Ideal Food Matches:

This wine would go well with steak, gourmet pizza and anything spicy.

