

DEAKIN ESTATE

Deakin Estate 2002 Shiraz

Region:

The fruit for this wine was harvested from our Deakin Estate vineyard in Red Cliffs, North West Victoria. Shiraz was harvested from 16th March – 3rd April and Ruby Cabernet 18th – 24th April.

Vinification:

Shiraz was harvested over an extended period giving fruit with a variety of maturities and flavours. Flavours ranged from raspberry to plum and white pepper. Fruit was ripe with intense colours and soft ripe tannins.

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 complement the intense varietal fruit.

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

Grape Variety:

95% Shiraz 5% Ruby Cabernet

Winemakers Comments: Linda Jakubans

Colour:

Deep red with purple tinges.

Nose:

Spicy plum fruit with liquorice and toasty vanilla oak.

Palate:

The palate is sweet and rich with fruit flavours of plum and raspberry combined with toasted oak. A balanced wine with good length and soft drying tannins.

Wine Specifications:

Alc/Vol: 14.5% pH: 3.45

Acidity: 6.7g/l

Cellaring Potential:

This wine very appealing now, will improve with medium term cellaring (3-5 years).

Ideal Food Matches:

This wine will go well with red meats, pizza and anything spicy.

