



Deakin Estate Shiraz - 2005

Region:

The fruit for this wine was harvested from our Deakin Estate vineyard in Red Cliffs, North West Victoria.

Harvest Date:

Late March.

Vinification:

The Shiraz berries developed lovely, ripe flavours earlier than usual and these characters are still to the fore in the finished wine. The fermentation on skins proceeded at only moderate temperatures and the pump-overs were programmed for a soft tannin effect. Pressing and MLF were followed by clarification and maturation on small amounts of American and French oak chips for two years.

Grape Variety:

Shiraz

Winemakers Comments: Phil Spillman

Colour:

Medium-deep red.

Nose:

Spicy fruitcake and raisin aromas are at the forefront and there are also plum, cinnamon and chocolate notes.

Palate:

A rich palate with dark berry fruits and fine tannins. Well balanced.

Wine Specifications:

Alc/Vol: 13.5% pH: 3.50 Acidity: 6.0g/l

Cellaring Potential:

Best enjoyed now but some cellaring, up to 2010, will add some aged notes.

Ideal Food Matches:

Red meat dishes from gourmet beef pie, beef steak or mild Asian beef stir-fry.

www.deakinestate.com.au

