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Deakin Estate NV Brut

Grape Varieties:

Chardonnay and Pinot Noir

Region:

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

Harvest Date:

Early February.

Vinification:

Classic sparkling wine varieties were picked early and free run juice carefully processed through to extended yeast lees ageing. Delicacy and freshness are the result. The separate varietal parcels were blended and a measure of reserve wine was included for depth and complexity. Secondary fermentation, clarification and bottling followed.

Winemakers Comments: Phil Spillman**Colour:**

Pale straw with fine persistent bead.

Nose:

Fresh and delicate aromas of pears, melon and baked apples with light biscuity yeast characters.

Palate:

A generous mid palate with lingering, creamy soft fruit flavours and a refreshingly crisp finish.

Wine Specifications:

Alc/Vol: 13.0% pH: 3.20 Acidity: 7.3g/l

Cellaring Potential:

No bottle ageing is required. Deakin Estate Brut is ready to enjoy now. Se chilled.

Ideal Food Matches:

This ideal aperitif and celebration wine can be enjoyed with caviar, oysters and lightly flavoured white fish.

The more adventurous can try chicken and even dessert with this flavoursome sparkling wine.

