

# DEAKIN ESTATE

## Deakin Estate 2003 Chardonnay

**Region:**

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

**Harvest Date:**

11<sup>th</sup> – 18<sup>th</sup> February & 1<sup>st</sup> – 4<sup>th</sup> March 2003.

**Vinification:**

Grapes from a number of vineyard plots were harvested to obtain fruit with a variety of maturity levels and flavours. These ranged from melon through to peach and fig. Individual batches of juice were then fermented separately. After fermentation, the individual wines were then blended to achieve an integration of the different fruit, oak and fermentation flavours. The resulting wine displays good varietal structure and generous flavours.

**Grape Variety:**

100% Chardonnay

**Winemakers Comments: Linda Jakubans**

**Colour:**

Medium straw yellow with a green tinge.

**Nose:**

Aromas of fresh peach and melon with a hint of oak.

**Palate:**

Ripe Chardonnay fruit flavours fill the palate. Nutty oak nuances complement the fruit balance, which follows through to a clean soft lingering finish.

**Wine Specifications:**

**Alc/Vol:** 14%      **pH:** 3.40      **Acidity:** 6.1g/l

**Cellaring Potential:**

Ready for consumption immediately or over the next three years.

**Ideal Food Matches:**

A great accompaniment to seafood, chicken, white meats, pasta and salads.

