



## DEAKIN ESTATE

### Deakin Estate 2004 Chardonnay

**Grape Variety:**  
Chardonnay

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

**Harvest Date:**  
Early to late February.

**Vinification:**  
Some of the juices were fermented with selected yeast strains and others were allowed to ferment naturally, relying entirely on the wild populations of yeast. All ferments were left for three months on yeast lees and stirred to optimise their post ferment interaction, adding a silky palate-feel. Oak maturation was limited to only three months. The philosophy has been to select good fruit at the right time and then proceed with caution and sensitivity, allowing the wine to result largely from the potential within the grapes.

**Winemakers Comments: Phil Spillman**

**Colour:**  
Light yellow with lime green tints.

**Nose:**  
White peach, apple and lime notes with a touch of biscuity oak.

**Palate:**  
Elegant palate showing ripe stone fruit and citrus flavours in a touch of malty oak. Middle palate richness provides pleasing mouthfeel and the finish is fresh yet persistent.

**Wine Specifications:**  
Alc/Vol: 14.5%      pH: 3.30      Acidity: 6.6g/l

**Cellaring Potential:**  
Enjoy while young but this wine will also develop some further complexities if cellared for two to four years. Serve chilled.

**Ideal Food Matches:**  
Almost any poultry dish or soft cheese. Try pan-fried chicken breast topped with Camembert and walnuts.

