



DEAKIN ESTATE

Deakin Estate 2005 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:
Mid February to early March

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:
Pale straw yellow.

Nose:
Fresh peach, nectarine and pineapple aromas lift easily from the glass and there is a nice supporting cast of characters adding creaminess and spice.

Palate:
Rich and full flavoured with a fruit-salad palate, medium bodied and delicious, this wine fills the mouth with impressions of peach, banana, cream and pie crust.

Wine Specifications:
Alc/Vol: 14.0% pH: 3.30 Acidity: 6.0g/l

Cellaring Potential:
Easily enjoyed young but will also develop some further complexities if cellared for two to four years. Serve lightly chilled.

Ideal Food Matches:
The purity of fruit recommends this wine as a match to bright, modern dishes like warm chicken salad or lightly spiced Thai dishes.

