



DEAKIN ESTATE

## Deakin Estate 2006 Chardonnay

Awards: Two Trophies, One Gold Medal.

**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:**  
With peach, nectarine and pineapple aromas, and hints of loquat and nutmeg, there's plenty to enjoy in this wine

**Palate:**  
Rich and creamy, with ripe fruit-salad flavours, this wine fills the mouth with impressions of peach, custard-apple, cream and pie crust.

**Wine Specifications:**  
**Alc/Vol:** 13.5%    **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.

