

DEAKIN ESTATE

Deakin Estate Chardonnay - 2008

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.

Wine Specifications:

Alcohol: 13.5% pH: 3.45 Acidity: 5.8 g/L

Vinification:

The blocks were harvested when apple, quince and pineapple flavours were most intense, before they'd evolved into peach and fig. Dozens of vineyard sections were separately fermented with different yeast strains, which contributed a variety of fruit and savoury nuances. Some of the batches were subjected to a very light oak treatment, resulting in a very subtle malt flavour. The best batches were then combined to make the Deakin Estate blend.

Winemaker's Comments: Phil Spillman

Colour:

Pale straw.

Nose:

Pear, quince and custard apple - a delightful mix of aromas.

Palate:

A tropical fruit-salad with subtle malt and cashew notes.

Cellaring Potential:

Best enjoyed young but will develop further complexities with some cellaring. Serve chilled.

Ideal Food Matches:

Bright, modern dishes such as warm chicken salad, or lightly spiced Thai seafood dishes.

www.deakinestate.com.au

