



Deakin Estate 2002 Sauvignon Blanc

Region:

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

Harvest Date:

18th – 24th February

Vinification:

Fruit was harvested from individual vineyards at different maturity levels and fermented at cool temperatures in stainless steel to retain varietal characteristics. After fermentation, some batches were left on lees for varying amounts of time to assist in palate weight and length. Wines were finally blended, stabilized and filtered ready for bottling.

Grape Variety:

Sauvignon Blanc 100%

Winemakers Comments: Linda Jakubans

Colour:

Pale yellow.

Nose:

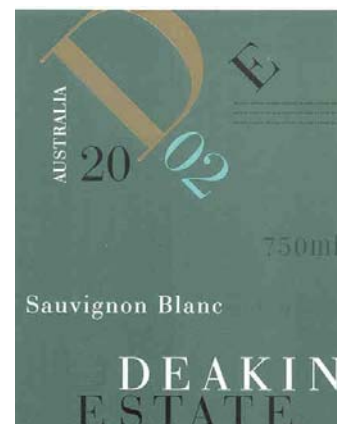
Fresh tropical aromas with some green capsicum notes.

Palate:

Flavoursome palate with tropical fruit, melon and some herbaceous notes. A crisp yet lingering finish.

Wine Specifications:

PH:	3.15	Acidity:	6.8 g/L
Alc/Volume:	13%		



Cellaring potential:

It is recommended that this wine be enjoyed while it is young and fresh, however up to two years cellaring is acceptable.

Suggested Foods:

Sushi, stir-fries, shellfish or as an aperitif.