

DE DEAKIN ESTATE

Deakin Estate 2003 Sauvignon Blanc

Region:

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

Harvest Date:

3rd – 6th February and 14th & 26th February.

Vinification:

Fruit was harvested from individual vineyards at different maturity levels and fermented separately 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, stabilised and filtered ready for bottling.

Grape Variety:

100% Sauvignon Blanc

Winemakers Comments: Linda Jakubans

Colour:

Pale straw.

Nose:

Fresh tropical and lemon/citrus aromas with light floral and herbaceous notes.

Palate:

Zesty yet flavoursome palate of melon and tropical fruit with some herbaceous characters that linger on the finish.

Wine Specifications:

Alc/Vol: 12% pH: 3.20

Acidity: 6.5g/l

Cellaring Potential:

It is recommended that this wine be enjoyed while it is young and fresh.

Ideal Food Matches:

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

