



## DEAKIN ESTATE

### Deakin Estate 2004 Sauvignon Blanc

**Grape Variety:**  
Sauvignon Blanc

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

**Harvest Date:**  
Mid February.

**Vinification:**  
Individual vineyards were harvested and cold fermented separately to preserve specific varietal flavours. Careful blending has produced a wine with complexity and excellent balance.

**Winemakers Comments: Phil Spillman**

**Colour:**  
Very pale straw with green tinge.

**Nose:**  
Fresh and pungent aromas including tropical fruit, pear and citrus notes with an herbaceous underscore.

**Palate:**  
A zesty palate with lovely depth of fruit, lingering flavours and an enticing acid balance.

**Wine Specifications:**  
Alc/Vol: 12.0%      pH: 3.10      Acidity: 7.0g/l

**Cellaring Potential:**  
Sauvignon Blanc is best enjoyed for its zesty, youthful freshness. Enjoy over two to three years. Serve lightly chilled.

**Ideal Food Matches:**  
An appealing aperitif wine. Classic matches are oysters and goats cheese but an array of foods such as white fish, shellfish, chicken pasta with creamy sauces, asparagus, risotto and Asian dishes are delicious with Deakin Estate Sauvignon Blanc.

