

DE DEAKIN ESTATE

Deakin Estate 2006 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:
Early February.

Vinification:
We watch our Sauvignon fruit like a hawk as it ripens because picking decisions *make* this wine. I love being right on the edge of herbaceous, just moving in to sub-tropical. It's a brilliant, fresh and pungent place to be. Cold fermentation then careful blending and finishing are all that follows ... so we make sure we get the first bit right and the rest is easy.

Winemakers Comments: Phil Spillman

Colour:
Very pale straw with a fresh lime green tinge.

Nose:
Herbaceous with fresh rocket and coriander leaf and with lime and kiwifruit aromas.

Palate:
Delicious, savoury and fruity with lemongrass, lime, feijoa and kiwifruit. Light bodied and zingy.

Wine Specifications:
Alc/Vol: 12.0% pH: 3.24 Acidity: 6.2g/l

Cellaring Potential:
Best enjoyed within two years from vintage. Serve chilled.

Ideal Food Matches:
Brilliant with many aromatic Thai dishes, especially where coriander seeds or kaffir lime leaves are used.

