

D DEAKIN ESTATE

Deakin Estate Shiraz - 2009

Grape Variety:

Shiraz

Region:

The fruit for this wine was harvested from our Deakin Estate vineyards in the Murray Darling region of North West Victoria.

Harvest Date:

Mid to late March.

Wine Specifications:

Alc/Vol: 13.5% pH: 3.46 Acidity: 5.9g/l

Vinification:

The wine fermented in sweeping arm Potter fermenters with a pump-over program set for desired colour and tannin extraction. Pressing and Malolactic Fermentation were followed by clarification before the finest parcels were aged in American and French oak barrels. The separate batches were then brought back together to create the lovely resultant blend.

Winemaker's Comments: Phil Spillman

Colour:

Deep red.

Nose:

Black plum and mulberries with notes of spicy, vanilla oak and a savoury hint of coffee.

Palate:

Juicy dark berries abound on the palate with well integrated and balanced spicy oak. A smooth, rounded mouthfeel with good intensity and length.

Cellaring Potential:

Enjoy now but may also be cellared up to four years.

Ideal Food Matches:

A rich and delicious accompaniment to this Shiraz would be a traditional Spaghetti bolognese with warm sourdough to mop up the extra sauce. A roasted rack of lamb would also be great with this wine.

www.deakinestate.com.au

