



DEAKIN ESTATE

Deakin Estate Brut - NV

(Sparkling Chardonnay Pinot Noir)

Grape Variety:

Chardonnay & Pinot Noir

Region:

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

Harvest Date:

Late January.

Vinification:

Classic varieties, early picking, gentle processing of exclusively free run juice, good attention to juice composition and clarity, cold and slow fermentation with classic sparkling wine yeast and then extended yeast lees aging. Delicacy and freshness resulted. The different varietal parcels were blended and a 'reserve' volume included for depth and complexity. Then a second fermentation was initiated to naturally charge the wine with its fizz and to bring everything into harmony.

Winemakers Comments: Phil Spillman

Colour:

Pale straw with a fine bead.

Nose:

Delicate and complex with notes of lemon, Camembert, apple pie and crusty bread.

Palate:

Finely balanced with a soft but fresh finish, the complex flavours roll into a mouth-filling and slowly melt away.

Wine Specifications:

Alc/Vol: 12.0% pH: 3.15 Acidity: 6.9g/l

Cellaring Potential:

Drink Now. Serve cold.

Ideal Food Matches:

A lovely starter for many occasions. You'd do well to serve it with crusty Italian bread and good olive oil or with mussels, oysters, pickled squid or a nice soft cheese.

