

DEAKIN ESTATE

Deakin Estate Viognier - 2009

Grape Variety:

Viognier

Region:

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

Harvest:

Late March.

Alcohol: 13.5% **pH:** 3.28 **Acidity:** 5.7 g/L

Vinification:

The grapes were harvested when the flavour profile was peaking. Aromatic yeast selection, coupled with a cool fermentation in temperature controlled stainless steel tanks enabled us to retain these fruit flavours throughout the winemaking process. Intensive fining trials followed before the finished wine sent for bottling.

Winemaker's Comments: Phil Spillman

Colour:

Vibrant gold straw.

Nose:

A very aromatic nose which displays typical Viognier characteristics including dried apricots, honeysuckle and some nice citrus notes including orange peel.

Palate:

This lusciously fruity wine has an approachably soft palate, but with a pleasantly crisp acidic finish.

Cellaring: Ready to drink now but will continue to develop with some short term cellaring. Serve chilled.

Food matches: Thai fish cakes, tandoori chicken salad or a parmesan and mushroom risotto would all match this wine well.

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