

EAKIN ESTATE

OF AUSTRALIA

Deakin Estate's family owned vineyards lie near Mildura in north west Victoria. Here, the mighty Murray River weaves across the land, bringing life to the region and to our vines. Rich, fertile soils and a warm, sunny climate also create a perfect environment for growing quality fruit to make these delicious wines.



Victoria

Varietal: Cabernet Sauvignon

Region: Murray Darling, Victoria

Harvest Date: 23 March – 04 April 2018

Wine Specifications:

Alc/Vol: 13.5% pH: 3.60 Acidity: 5.60g/l RS: <2.0g/L

Vinification: Fermented in sweeping arm Potter fermenters with automated pump over followed by pressing, malolactic fermentation. The best parcels were aged with premium, fragrant French and American oak to add complexity and structure before final blending.

Cellaring Potential: Enjoy now but will cellar up to five years.

Style: Smooth, rich, powerful

Taste: Blackcurrant, plum, ripe berries, hints of chocolate, vanilla and spice.

Drink with: Chargrilled steak, roast lamb, cheese platter.

Other: Vegetarian & Vegan Friendly

Frank Tileuman

Winemaker: Frank Newman



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