

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.

20 18

VIOGNIER

Victoria

Varietal: Viognier

Region: Murray Darling, Victoria

Harvest Date: Early March 2018

Wine Specifications:

Alc/Vol: 13.5% pH: 3.37 Acidity: 4.9g/l RS: <2.0g/L

Vinification:

Deakin Estate Viognier fruit was picked when quite ripe to achieve a full, viscous style. Grapes were fermented at 16°C with aromatic yeasts, and the juice was left on lees for a few months to build some weight and complexity. The wine was then put on a small amount of French oak to add roundness and texture.

Cellaring Potential: Enjoy now or will develop over the next four years. Serve chilled.

Style: Rich, fruity, exotic

Taste: Zingy tropical fruit, lychee, quince, hints of citrus

Drink with: Barbecued seafood, crispy roast pork belly, spicy Asian curries.

Other: Vegetarian & Vegan Friendly

Winemaker: Frank Newman



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