



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 17 CABERNET SAUVIGNON

Victoria

Varietal: Cabernet Sauvignon

Region: Murray Darling, Victoria

Harvest Date: Mid-February 2017

Wine Specifications:

Alc/Vol: 13.5% pH: 3.50 Acidity: 5.71g/l RS: 2.5g/L

Vinification: Fermented in sweeping arm Potter fermenters with automated pump over. Followed by malolactic fermentation and maturation on premium 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

Winemaker: Frank Newman



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