

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

CHARDONNAY Victoria

Varietal: Chardonnay

Region: Murray Darling, Victoria

Harvest Date: Early February – mid

March 2017

## **Wine Specifications:**

Alc/Vol: 13.5% pH: 3.47 Acidity: 6.5g/l RS: <2.0g/L

## **Vinification:**

Due to the longer, slow ripening season in 2017, some parcels of Chardonnay grapes were harvested early for citrusy characters, and some riper patches displaying more intense stone fruit characters were harvested later in the season. Several different yeast strains were used to ferment different parcels of fruit which contributed to a variety of fruit and savoury nuances. One parcel was fermented with wild yeast and underwent malolactic fermentation, contributing to some subtle nutty flavours in the final blend.

## **Cellaring Potential:**

Enjoy now but will develop some complexities from short term cellaring. Serve chilled.

Style: Fresh, balanced, elegant

Taste: White peach, pear, hints of

citrus

Drink with: Roast chicken, salmon, creamy pasta sauces

Other: Vegetarian & Vegan

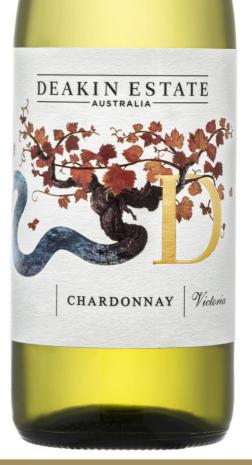
Friendly

Winemaker: Frank Newman

Trank Tileuman



To visit Deakin Estate, scan the QR code.



DEAKIN ESTATE