

## *Artisan's Blend*

## *Shiraz Cabernet 2016*



**Region:** Murray Darling, Victoria.

**Varieties:** Shiraz (75%) and Cabernet (25%)

**Harvest:** Late February to early March 2016.

**Vinification:**

Slow cool fermentation temperatures were used to retain the more delicate fruit characters desired for this blend. Picked earlier than normal the individual varieties were fermented separately in closed fermenters under a regime that retained the fruit flavours and did not over extract tannins. The blend was assembled early in the wines maturation phase to ensure it received the desired oak maturation time.

**Wine Specifications:**

**Alcohol:** 13.5%      **pH:** 3.50      **Acidity:** 5.6g/L      **RS:** 0.75g/L

**Winemaker's Comments:** Frank Newman

**Colour:**

Vibrant plum red.

**Nose:**

Black plum and berry fruit with a hint of vanilla and spice.

**Palate:**

Ripe cherry and berry fruits balanced by subtle oak and soft tannins.

**Cellaring potential:**

Ready to enjoy now or may be cellared for up to five years.

**Food matches:**

Roasted vegetable tart, spicy Spanish paella or chargrilled steak.



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Deakin Estate Artisan's Blend wines are produced in bottles that are 'Lean+Green®'. The process to make these bottles takes out considerable weight, energy and water consumption from each bottle - delivering strong environmental benefits.

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