

DEAKIN ESTATE

WINES OF AUSTRALIA



River to Vine

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.

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CABERNET
SAUVIGNON

Victoria

Varietal: Cabernet Sauvignon

Region: Murray Darling, Victoria

Harvest Date: Mid-March 2016

Wine Specifications:

Alc/Vol: 13.5% pH: 3.46

Acidity: 5.87g/l RS: <2.0g/L

Vinification: Fermented in sweeping arm Potter fermenters for 10 days with automated pump over. Pressing and clarification onto premium French oak, followed by malolactic fermentation and maturation 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



To visit Deakin Estate,
scan the QR code

