



2011 CHARDONNAY

TASTING NOTES

Deakin Estate is located in Australia's Mildura region at Red Cliffs in North West Victoria. The estate vineyard is sustainably farmed with 365 acres under vine.

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Pale straw yellow in appearance, with aromas of ripe pear, nectarine and custard apple with subtle oak characters adding interesting complexity. On the palate, this wine is rich and smooth with ripe fruit-salad flavors. A delicious Chardonnay, that delivers on flavor, without being over-the-top.

FOOD PAIRINGS

Warm Cajun chicken salad, grilled rockling, creamy pasta dishes such as fettuccine con funghi, or lightly spiced Thai dishes would suit this wine. Indeed a versatile wine for any meal.

WINEMAKING

Each lot for the Deakin Estate 2011 Chardonnay was kept separate during a cool fermentation that maximized the fruit character. A small portion was barrel fermented to add complexity to the wine. The wine was left on the lees and periodically stirred, contributing a creamier mouth feel. Only the best barrels made it into the final 2011 Deakin Estate blend.

BLEND

100% Chardonnay

ANALYSIS

Alcohol by Volume: 13.0%

pH: 3.30

Acidity: 6.0 g/L

Residual Sugar: 3.8g/L