

*From start to finish, our  
father Deen was involved.  
He personally selected the blends  
and chalked the vats.*



# DEEN

## *Vat Series No 8*

# SHIRAZ

### 2013



#### **Region**

South East Australian.  
Heathcote (46%), Yarra Valley (27%),  
Riverina (17%), King Valley (10%).

#### **Appearance**

Deep dark red with violet and garnet  
hues.

#### **Bouquet**

This robust wine has a rich bouquet  
of fresh blackberries and plums  
accompanied by distinct pepper and  
spicy notes.

#### **Palate**

An opulent style of spicy fruit, plums  
and cherries. The palate has a plush  
texture of soft fine grained tannins,  
peppery oak and a hint of black tea  
that provides a complexity ensuring  
a well balanced mouth filling and  
flavoursome finish.

#### **Suggested Cuisine**

A good partner to beef casseroles, ribs,  
smoked brisket or a rich pasta.

#### **General Characteristics**

Dry / Full Bodied

#### **Vintage Conditions**

2013 saw low rainfall in Spring with  
January being quite dry and warm.  
The dry weather allowed fruit to reach  
optimum ripeness, providing a good  
balance of acidity and flavour. Some light  
showers in late February to help freshen  
the fruit, with vintage starting later than  
usual but finishing quickly by the end of  
March.

#### **Winemaking**

The vineyards are monitored and  
selected by the winemaker for their  
rich fruit flavours, with generous colour.  
Fruit is then harvested when both flavour  
and sugar balance were at a optimum.  
Fruit was cold soaked and fermented at  
22 - 30°C for an average seven days.

#### **Wine Analysis**

Alc/Vol: 14.0% pH: 3.55 TA: 6.9 g/L

#### **Cellaring**

Excellent to drink now or will give  
complexity with short term cellaring  
for up to five years.