

PETTAVEL

2003 EVENING STAR CABERNET SAUVIGNON MERLOT

BACKGROUND

The ship Evening Star docked at Port Phillip Harbour in February 1856 carrying Mr David Pettavel's family and friends destined for the expanding vineyards of Geelong. Recruited in Switzerland and accompanied on the voyage by Mr Pettavel, these experienced viticulturists were pivotal in the expansion of viticulture and winemaking in the Geelong region.

The Evening Star range is focused on expressive Geelong fruit characters, round palate structure and youthful accessibility. The wines are all released ready to drink and are great accompaniments to a wide range of foods.

WINEMAKER – PETER FLEWELLYN

Blend Components - Cabernet Sauvignon 60% Merlot 40%

The early ripening Merlot and late ripening Cabernet Sauvignon grapes from our Strathmore vineyard were fermented separately in open fermenters, spending a total of 35 days on skins before being pressed to French oak barrels. After six months maturation the first blend was made, adding the ripe soft Merlot to the Cabernet Sauvignon to soften the wine and add fruit complexity. An additional 4 months oak maturation ensured that the tannin structure softened and the oak characters fully integrated. Deep red cherry in colour this wine displays cassis, ripe black plum, juicy red berry fruit and spicy fine grain oak characters. Suitable for immediate consumption, or cellar for 3-5 years for increased complexity.

The entire Evening star range has been bottled under screw cap to eliminate cork taint and ensure a perfect seal.

TECHNICAL SPECIFICATIONS

Alcohol: 13.0% VOL

Standard Drinks: 7.7

Total Acid: 6.70 g/L (Tartaric)

pH: 3.54

Residual Sugar: 0.34 g/L

Bottle Size: 750ml

Bottle Type: Premium Claret – Antique Green

Closure Type: Screw Cap

Carton Size: 12 x 750ml Vertical

Bottle Barcode: EAN - 9331294000140 UCC - 876489000059

Carton Barcode: EAN - 9331294000157 SCC - 08764890000053



WINE OF AUSTRALIA Produced By Pettavel Pty Ltd
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