

PETTAVEL

2003 EVENING STAR RIESLING

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 centered around 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

Harvested in the cool of night, our Riesling grapes were gently crushed and chilled before soft pressing. After cold settling the juice was inoculated with a neutral yeast strain and fermented at 13 degrees Celsius for three weeks.

Lifted citrus blossom aromas demonstrate the elegant structure of our Geelong grapes. Crisp citrus flavours with hints of pear and apple on the palate finish with lingering mineral acid texture. Enjoy now with seafood and salad dishes, or for those that enjoy aged Riesling characters cellar for 3-5 years.

The 2003 Evening Star Riesling has been bottled under screw cap to eliminate cork taint and ensure a perfect seal.

TECHNICAL SPECIFICATIONS

Alcohol: 13.5% VOL

Standard Drinks: 7.7

Total Acid: 6.7 g/L (Tartaric)

pH: 3.17

Residual Sugar: 1.5 g/L

Bottle Size: 750ml

Bottle Type: Riesling – Antique Green

Closure Type: Screw Cap

Carton Size: 12 x 750ml Laydown

Bottle Barcode: 9331294000362

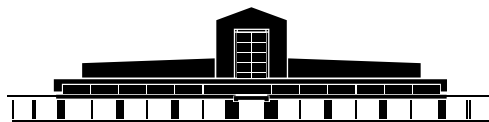
AWARDS

Gold Medal - 2003 Les Concours des Vins du Victoria

Silver Medal - 2003 National Riesling Challenge

Silver Medal - 2003 Cool Climate Wine Show

3 Star Rating - Winestate Magazine July 2003



WINE OF AUSTRALIA Produced By Pettavel Pty Ltd
65 Pettavel Road, Waurn Ponds, VIC 3216, Australia
Telephone 61 3 52 661120 Facsimile 61 3 52661140
pettavel@pettavel.com www.pettavel.com

