

PLATINA CABERNET SAUVIGNON CABERNET FRANC 2003

BACKGROUND

Mr David Pettavel departed London aboard the Barque Platina, the final leg of a long journey from his hometown in Boundry, Switzerland. Disembarking at Port Phillip Harbour in July 1842, Mr Pettavel selected and planted the first vineyard in the Geelong region later that year, signifying the foundation of the Geelong wine industry. The modern day Pettavel, located in the region where Mr Pettavel achieved his early success for the Geelong wine industry, follows on in the tradition of producing estate grown and estate made wines from the cool climate region of Geelong.

PRODUCTION NOTES

Blend Components: Cabernet Sauvignon 50% Cabernet Franc 50%

The 2003 ripening season was warm and dry ensuring both the Cabernet Sauvignon and Cabernet Franc grapes reached peak maturity, displaying the bouquet and flavours of perfumed black currant and rich red berry fruits. Harvested in the cool of night the grapes underwent cold maceration prior to fermentation in open fermenters. Hand plunging during fermentation ensured maximum extraction of flavour with a balanced structure, rich in pure fruit characters of the individual grape varieties. Extended post fermentation maceration allowed for careful management of tannins prior to pressing, providing the basis of the wine structure for further maturation. The individual wines were pressed directly to French oak barrels, 30 percent being new oak, where they underwent natural malo-lactic fermentation over winter, completing in Spring when the cellar temperatures rose with the arrival of warmer weather. Following the completion of malo-lactic fermentation the wines were racked and blended, before being returned to oak.

Racked and aerated frequently from barrel promoted tannin development ensuring that the tannins continued to soften during oak maturation. Following final blending and a light filtration prior to bottling the wine was further matured in bottle for six months, allowing the wine to recover from the turbulence of bottling prior to release.

WINE DESCRIPTION

Floral notes from the Cabernet Franc are evident in the youthful years of this wine, enhanced with the vibrant red berry fruits of both varieties. Fine grain French oak barrels add subtle complex aromas and flavours and add depth to the palate and length of the wine. The palate displays firm tannins and crisp natural acidity, with youthful berry fruits and a round mid palate demonstrating the obvious longevity of the wine. Drink now with lamb or game dishes, or cellar for increased complexity and integration as this wine will continue to develop in the bottle and will reward careful maturation for up to ten years.

TECHNICAL SPECIFICATIONS

Alcohol: 13.3% VOL

pH: 3.72

Total Acid: 6.1 g/L Tartaric

Residual Sugar: 0.44 g/L

Bottle Size: 750ml

Bottle Type: Claret - Antique Green

Closure Type: Natural Cork

Carton Size: 6 x 750ml Laydown

EAN Bottle Barcode: 9331294000027

EAN Carton Barcode: 9331294000034

UCC Bottle Barcode: 876489000011

SPC Carton Barcode: 08764890000015

