

# PETTAVEL

## 2002 PLATINA CHARDONNAY

### BACKGROUND

Mr David Pettavel sailed to Australia aboard the Platina, 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.

### WINEMAKER - PETER FLEWELLYN

Our close planted hillside vineyard, planted into rocky granite soil, ripens early due to low yields and the warmer temperatures as a result of heat reflected from the rocky topsoil. Hand harvested, these grapes were gently crushed and lightly pressed directly to new and one year old French oak barrels from eight different forests, where they underwent natural alcoholic and malo-lactic fermentation. Following the completion of malo-lactic fermentation in spring, the wine was matured in oak for a further eight months before blending and bottling. Rich and round, this wine displays ripe mango flavours with round buttery texture, lingering with tight grain perfumed French oak and crisp citrus flavours.

Drink now to enjoy the fruit intensity or cellar for increased complexity and bottle maturation characters.

### TECHNICAL SPECIFICATIONS

**Alcohol:** 13.5% VOL

**Standard Drinks:** 7.7

**Total Acid:** 6.9 g/L (Tartaric)

**pH:** 3.45

**Residual Sugar:** 1.5 g/L

**Bottle Size:** 750ml

**Bottle Type:** Premium Burgundy – Antique Green

**Closure Type:** Natural Cork

**Carton Size:** 12 x 750ml Laydown

**Bottle Barcode:** EAN - 9331294000089 UCC - 876489000042

**Carton Barcode:** EAN - 9331294000096 SCC - 08764890000060



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](mailto:pettavel@pettavel.com) [www.pettavel.com](http://www.pettavel.com)