

PETTAVEL

2003 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. The 2003 ripening season was warm and dry and as result the grapes ripened with rich ripe tropical fruit flavours supported by a mineral acid structure and texture. 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 partial malo-lactic fermentation. Throughout winter and spring the wine was stirred regularly to build complexity and palate structure, and spent a total of 10 months in oak before blending and bottling. Rich and round, this wine displays ripe mango flavours with round buttery texture, lingering fruit flavours are enhanced 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: 13.8% VOL

Standard Drinks: 7.7

Total Acid: 6.1 g/L (Tartaric)

pH: 3.56

Residual Sugar: 2.1 g/L

Bottle Size: 750ml

Bottle Type: Premium Burgundy – Antique Green

Closure Type: Screw Cap

Carton Size: 12 x 750ml Laydown

Bottle Barcode: EAN - 9331294000089 UCC - 876489000042

Carton Barcode: EAN - 9331294000096 SCC - 08764890000060



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WINERY & RESTAURANT - GEELONG

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