

BACKGROUND

Mr David Pettavel departed London aboard the Barque Platina, the final leg of a long journey from his hometown in Boudry, 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

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 2004 ripening season was warm and dry, and as a result the grapes ripened with rich ripe tropical fruit flavours supported by a textured mineral acid structure.

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 lees were stirred regularly to build complexity and palate structure, and spent a total of 10 months in oak before blending and bottling.

WINE DESCRIPTION

Complexity, richness and length, the result of varied winemaking techniques on top quality grapes combine to produce a wine with character and identity, a wine that we are proud of. Rich and round, this wine displays ripe mango flavours with a round buttery texture, lingering fruit flavours are enhanced with tight grain perfumed French oak and crisp citrus flavours. Natural fermentation, malo-lactic fermentation and lees stirring provide complex depth and lingering flavours, in harmony with the vibrant fruit flavours.

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

TECHNICAL SPECIFICATIONS

Alcohol: 14.0% VOL

pH: 3.62

Total Acid: 5.7 g/L Tartaric

Residual Sugar: 1.1 g/L

Bottle Size: 750ml

Bottle Type: Burgundy - Antique Green

Closure Type: Screw Cap

Carton Size: 12 x 750ml Laydown

EAN Bottle Barcode: 9331294000089

EAN Carton Barcode: 9331294000096

UCC Bottle Barcode: 876489000042

SPC Carton Barcode: 08764890000046

