

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. Ripening conditions in 2005 were warm and dry producing richly flavoured grapes, ripening early in the season with intense citrus, peach and melon flavours with an underlying mineral acid 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 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

Winemaking techniques utilised in the production of the Platina Chardonnay are based around retaining the maximum amount of complex fruit flavours found in our grapes, while adding extra elements of complexity. Solids fermentation in French oak combined with partial malo-lactic and lees stirring build richness, complexity and palate weight. Medium bodied and round on the palate, this wine displays ripe melon flavours with a 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

pH: 3.45

Total Acid: 6.1 g/L Tartaric

Residual Sugar: 1.2 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

