

PETTAVEL

2002 PLATINA

MERLOT PETIT VERDOT

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

Blend components: Merlot 60% Petit Verdot 40%

A combination of low yields, vineyard site and macro climate develops distinctive varietal characters when the grapes reach full maturity, particularly in our densely planted hillside, old world style vineyard. These grapes were hand harvested, gently crushed and cool fermented to capture maximum fruit intensity. At the conclusion of fermentation the wine was pressed directly into Russian oak hogsheads for 14 months maturation.

Following in the style of the 2000 vintage this wine displays lifted elegant perfumed floral and red berry aromas. The full bodied palate has structure and weight, yet is soft, round and bursting with red fruits enhanced by subtle intergrated oak characters. Enjoy this wine now or cellar for 2-4 years for increased complexity.

TECHNICAL SPECIFICATIONS

Alcohol: 13.4% VOL

Standard Drinks: 7.9

Total Acid: 6.3 g/L (Tartaric)

pH: 3.54

Residual Sugar: 1.8 g/L

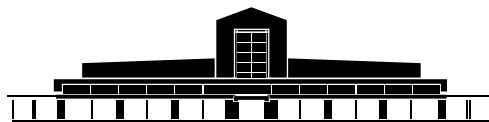
Bottle Size: 750ml

Bottle Type: Premium Claret – Antique Green

Closure Type: Natural Cork

Carton Size: 12 x 750ml Laydown

Bottle Barcode: 9331294000041



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 www.pettavel.com