

# PLATINA MERLOT PETIT VERDOT 2003

## **BACKGROUND**

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

*Blend components: Merlot 65% Petit Verdot 35%*

Inspired by the vineyards of Bordeaux, Pettavel owner Mike Fitzpatrick undertook the intensive task of sculpturing a steep hillside block removing the topsoil to expose the gravel based subsoil, into which a close spaced vineyard was planted. Following the Bordeaux theme Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot were amongst the varietals planted in the 1 metre by 1 metre row configuration. Within this vineyard a combination of low yields, vineyard site and macro climate develops distinctive varietal characters when the grapes reach full maturity.

The close proximity to the heavy gravel based topsoil and low yields result in early ripening Merlot grapes featuring rich ripe red berry fruit flavours and abundant soft tannins. The Petit Verdot is a distinct contrast to the Merlot, late ripening with high levels of natural acid, perfumed aromatics, tart berry flavours, a crisp acid structure and firm tannins. The firm backbone of acid and tannin with intense fruit characters are well suited to long term maturation. The origins of this blend were therefore straightforward, the ripe rich red fruits of the Merlot are enhanced with the fragrance of the Petit Verdot with the tannin adding structure and fragrant elegance to the wine. Small cropping levels from the vineyard result in small batch processing. Three tonne open fermenters were utilised allowing us to treat all of the individual varietals with the individual attention required to extract maximum aroma and flavour while moderating tannin levels. Once pressed the wines were matured in Russian and French oak barrels and hogsheads for 12 months before initial blending, followed by a further 6 months oak maturation prior to bottling.

## **WINE DESCRIPTION**

The Merlot Petit Verdot displays lifted elegant perfumed floral and red berry aromas with evident spice and fragrant oak. The full bodied palate has structure and weight, yet is soft, round and bursting with red fruits enhanced by lingering spice and oak characters. Enjoy this wine now or cellar for 2-4 years for increased complexity.

## **TECHNICAL SPECIFICATIONS**

**Alcohol:** 13.3% VOL

**pH:** 3.58

**Total Acid:** 6.1 g/L Tartaric

**Residual Sugar:** 0.36 g/L

**Bottle Size:** 750ml

**Bottle Type:** Claret - Antique Green

**Closure Type:** Natural Cork

**Carton Size:** 6 x 750ml Laydown

**EAN Bottle Barcode:** 9331294000041

**EAN Carton Barcode:** 9331294000058

**UCC Bottle Barcode:** 876489000028

**SPC Carton Barcode:** 08764890000022

