

PLATINA MERLOT PETIT VERDOT 2004

BACKGROUND

This wine is named Southern Emigre in reference to the fact that Mr David Pettavel was an emigrant (Emigre is French speaking Switzerland) who emigrated Southward to Australia.

Mr David Pettavel landed on Australia's shores from Switzerland in 1842 to continue his family trade of grape growing and winemaking in Geelong. Our Winery is named Pettavel in recognition of the achievements of Mr Pettavel, one of the early pioneers of the Australian Wine Industry.

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 in a 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 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, and six months post bottling maturation prior to release.

WINE DESCRIPTION

The 2004 Platina Merlot Petit Verdot follows the style of previous vintages, upfront perfumed aromas of the Petit Verdot enhanced by the richer red aromas of the Merlot. The ripe soft red fruit body of the Merlot benefits from the tight firm acid and structure of the Petit Verdot, adding depth and longevity to the wine, with oak characters enhancing the spicy red fruit length with fine grain tannins. Drink now to enjoy the vibrant elegance and rich red fruits or cellar to enjoy increased complexity from bottle maturation.

TECHNICAL SPECIFICATIONS

Alcohol: 14.1% VOL

pH: 3.77

Total Acid: 6.3 g/L Tartaric

Residual Sugar: 0.31 g/L

Bottle Size: 750ml

Bottle Type: Punted 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

