

PLATINA MERLOT PETIT VERDOT 2005

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

Blend components: Merlot 60% Petit Verdot 40%

The warm and dry vintage of 2005 provided a balanced crop of early ripening Merlot displaying abundant juicy red berry fruit flavours with soft tannins. The hand picked Merlot grapes were destemmed to three tonne open fermenters where hand plunging was implemented to ensure full extraction of flavour of colour. Pressed directly to Russian and French oak barrels the wine underwent natural malo-lactic fermentation over winter and spring before being blended with the later ripening Petit Verdot.

Petit Verdot the latest ripening variety in our Strathmore vineyard retains a crisp level of natural acidity while it develops a deep purple colour and vibrant floral characters late in the season. Hand picked as the leaves begin to turn in colour the grapes are destemmed and gently crushed before under going cold maceration and a long slow fermentation in the cool cellar. After four weeks fermentation and maceration the wine is drained and pressed to oak barrels for the completion of malo-lactic fermentation.

During the spring of 2005 selected barrels of both the Merlot and Petit Verdot were racked from the lees, blended and returned to oak for a further 18 months maturation before final blend adjustments and bottling. Following bottling with wine was bottle matured for six months prior to release ensuring the wine is ready for immediate enjoyment.

WINE DESCRIPTION

Consistent with previous releases the 2005 Platina Merlot Petit Verdot captures the vibrant ripe red berry flavours of the Merlot grapes with the perfume, fine grain tannins and tight natural acid structure of the Petit Verdot. Oak flavours and tannins are well integrated and balanced, enhancing the complexity and length of the wine. Enjoy now to savour the vibrant elegance and complex red fruit flavours or cellar to enjoy increased complexity from bottle maturation.

TECHNICAL SPECIFICATIONS

Alcohol: 14.1% VOL

pH: 3.62

Total Acid: 6.2 g/L Tartaric

Residual Sugar: 0.10 g/L

Bottle Size: 750ml

Bottle Type: Premium Claret - Antique Green

Closure Type: Screw Cap

Carton Size: 6 x 750ml Laydown

EAN Bottle Barcode: 9331294000041

EAN Carton Barcode: 9331294000058

UCC Bottle Barcode: 876489000028

SPC Carton Barcode: 08764890000022

