

# PETTAVEL

## 2002 PLATINA PINOT NOIR

### 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

After night harvest the Pinot Noir grapes were lightly crushed and pumped to open fermenters. Fermented under controlled temperatures and hand plunged in order to achieve balanced extraction, the wine remained on skins for 25 days before pressing. After brief settling the wine was racked to 35 percent new oak and 65 percent second fill French oak for 14 months maturation.

Fresh plum and cherry fruit flavours are enhanced with hints of earthy straw and integrated fine oak. A full bodied style of Pinot Noir, this wine demonstrates the ability of the variety when it is able to fully ripen.

Enjoy now or cellar for up to five years for further reward.

### TECHNICAL SPECIFICATIONS

**Alcohol:** 14.0% VOL

**Standard Drinks:** 8.5

**Total Acid:** 6.3 g/L (Tartaric)

**pH:** 3.54

**Residual Sugar:** 1.8 g/L

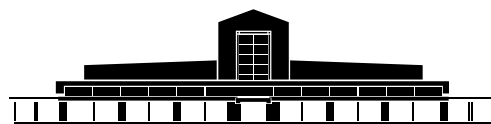
**Bottle Size:** 750ml

**Bottle Type:** Premium Burgundy – Antique Green

**Closure Type:** Natural Cork

**Carton Size:** 12 x 750ml Laydown

**Bottle Barcode:** 9331294000065



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