

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

Pinot Noir is well suited to the Terroir and climate of our Sutherlands Creek vineyard, where the long warm summer days and cool maritime influenced nights ensure that the grapes ripen slowly providing balance in terms of sugar and acid while allowing both seeds and skins to mature ensuring evident but soft ripe tannins in both our grapes and wines. By utilising vertical shoot positioning in our vineyards our individual blocks made up of a number of clones ripen over a number of weeks allowing the winemaking team ample opportunity in the winery to trial various winemaking techniques aimed at ensuring ongoing development of the most challenging of our grape varieties.

The 2003 crop was harvested at night and the Pinot Noir grapes were lightly crushed to 3 tonne open fermenters. A range of wine making techniques were implemented ranging from whole bunch fermentation, natural fermentation, extended maceration and barrel fermentation, aimed at developing complexity and identity.

Fermented under controlled temperatures and hand plunged during fermentation in order to achieve balanced extraction, the wine remained on skins for an average of 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.

WINE DESCRIPTION

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

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

TECHNICAL SPECIFICATIONS

Alcohol: 13.9% VOL

pH: 3.72

Total Acid: 5.7 g/L Tartaric

Residual Sugar: 0.4 g/L

Bottle Size: 750ml

Bottle Type: Burgundy - Antique Green

Closure Type: Natural Cork

Carton Size: 12 x 750ml Laydown

EAN Bottle Barcode: 9331294000065

EAN Carton Barcode: 9331294000072

UCC Bottle Barcode: 876489000035

SPC Carton Barcode: 08764890000039

