

# PLATINA PINOT NOIR 2004

## **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.

2004 was a long dry season allowing the Pinot Noir grapes to ripen to full maturity in regards to both flavour and tannin. Harvested fully ripe the grapes displayed intense red fruit flavours deep red colour and firm ripe tannins. Once harvested the grapes were destemmed without crushing and transferred to open fermenters, when hand plunging was utilised to maximise extraction of colour and flavour while balancing the extraction of the firmer tannins. A range of fermentation techniques and maceration times were implicated to develop complexity in the wines, which were pressed directly to French oak barrels, of which 30 percent were new, for 18 months maturation prior to blending and bottling.

## **WINE DESCRIPTION**

Clean vibrant red fruit aromas and flavours including cherry, plum, and red berries are displayed by this wine, balanced with subtle spice and French oak characters. The round mid palate and upfront flavours are the result of rich ripe grapes and the flavours linger with silky ripe tannins and red fruit flavours and subtle spicy oak complexity. 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:** 14.2% VOL

**pH:** 3.75

**Total Acid:** 5.5 g/L Tartaric

**Residual Sugar:** 0.87 g/L

**Bottle Size:** 750ml

**Bottle Type:** Burgundy - Antique Green

**Closure Type:** Screw Cap

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

**EAN Bottle Barcode:** 9331294000065

**EAN Carton Barcode:** 9331294000072

**UCC Bottle Barcode:** 876489000035

**SPC Carton Barcode:** 08764890000039

