

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

2005 saw the first substantial crop of Viognier in our newly planted vineyard. The grapes were allowed to fully ripen in the long cool and dry 2005 season with gently pressed skins utilised for co-fermentation with our oldest Shiraz vineyard for the production of our Southern Emigre Shiraz Viognier.

Waiting to harvest in conjunction with our Shiraz grapes ensures that the grapes are golden coloured and richly flavoured while retaining high levels of natural acid. The Viognier grapes ripen with characteristics similar to that of Shiraz, aromatics and flavours reaching their peak late in the season along with the important skin tannins, extracted during co-fermentation with our best Shiraz.

The hand harvested grapes were gently pressed to extract only the free run juice, which was transferred directly to four year old French oak barrels for fermentation. Following the completion of alcoholic fermentation the wine remained in barrel on lees with natural malolactic fermentation taking place over winter. Regular lees stirring increased palate weight and complexity during the eight months that the wine spent in oak, before final blending took place in December 2005.

WINE DESCRIPTION

Our first Viognier captures the elegant perfumed aromas and rich ripe tropical fruit palate of the variety, enhanced by subtle lingering oak with vibrant fruit and a crisp citrus note to the finish.

Enjoy now while the fruit flavours are most vibrant or cellar to enjoy increased complexity and the longevity of the variety. Viognier wines made from richly ripe grapes generally develop well in the bottle with rich round fruit flavours slowly evolving to honeyed fruit flavours while retaining elegant perfumed aromas.

TECHNICAL SPECIFICATIONS

Alcohol: 13.8% VOL

pH: 3.56

Total Acid: 7.7 g/L Tartaric

Residual Sugar: 2.10 g/L

Bottle Size: 750ml

Bottle Type: Burgundy - Antique Green

Closure Type: Screw Cap

Carton Size: 12 x 750ml Laydown

EAN Bottle Barcode: 9331294000447

EAN Carton Barcode: 9331294000454

UCC Bottle Barcode: 876489000158

SPC Carton Barcode: 08764890000145

