

## **BACKGROUND**

This wine is named Southern Émigré in reference to the fact that Mr David Pettavel was an emigrant (Émigré in French speaking Switzerland) who emigrated Southward to Australia. Mr David Pettavel landed on Australia's shores from Switzerland in 1842 to continue his family trade of grape growing and winemaking in Geelong. Our Winery is named Pettavel in recognition of the achievements of Mr Pettavel, one of the early pioneers of the Australian wine industry.

## **PRODUCTION NOTES**

*Blend Components: 95% Shiraz 5% Viognier*

Our 18 year old Shiraz vineyard was harvested late in summer when flavour and tannin development reached it's peak. Crushed and chilled, the grapes were pumped to a number of small batch fermenters. On the same day our Viognier crop was hand harvested and transported to the winery where it was destemmed, but not crushed prior to light pressing. After the free run juice was extracted and transferred to barrel, the moist skins were removed from the press and combined with selected batches of our Shiraz for co-fermentation. A range of winemaking techniques were implemented in the production of this wine including pre-fermentation cold maceration, fermentation with indigenous yeast, barrel fermentation and extended post fermentation maceration. The wines were all pressed directly to new tight grain French oak barrels where they spent eighteen months. Racked over the winter months after the completion of malo-lactic fermentation the wines were blended in stages, the final blend completed with the third racking from barrel. After a coarse pad filtration the wine was bottled and cellared for three months prior to release.

## **WINE DESCRIPTION**

The 2003 Southern Émigré Shiraz Viognier is a richly textured, complex and full bodied wine, exhibiting typical cool climate spice and red berry fruit characters. The addition of Viognier to the fermenting must has increased the perfumed aromas of the wine and enhanced the palate with silky tannins and mid palate texture. Spicy red berry fruit characters enhanced with the lifted floral aromas from the Viognier provide complex and vibrant fruit flavours balanced with integrated perfumed oak, layers of complexity and smooth ripe tannins.

The 2003 Southern Émigré Shiraz Viognier can be enjoyed now with red meat dishes or mature cheeses, while the Viognier characters are fresh and vibrant. For those who enjoy mature Shiraz characters, this wine can be cellared for 7-10 years, allowing the Shiraz characters to develop as the Viognier characters soften with time. Decanting prior to serving is recommended as deposits may have formed during maturation.

## **TECHNICAL SPECIFICATIONS**

**Alcohol:** 14.6% VOL

**pH:** 3.81

**Total Acid:** 6.4 g/L Tartaric

**Residual Sugar:** 0.18 g/L

**Bottle Size:** 750ml

**Bottle Type:** Reverse Taper - Antique Green

**Closure Type:** Natural Cork

**Carton Size:** 6 x 750ml Laydown

**EAN Bottle Barcode:** 9331294000003

**EAN Carton Barcode:** 9331294000010

**UCC Bottle Barcode:** 876489000141

**SPC Carton Barcode:** 0876489000008

