

## TASTING NOTE

### Founders Reserve Petit Verdot



#### *About This Wine*

The winemaking aim was to let the quality of the fruit speak for itself. After crushing, the fruit was fermented on skins in temperature-controlled vessels to allow for an even and steady rate of fermentation, this resulted in an excellent depth of fruit flavour and colour extraction. The winemaking process was completed with assessment and grading of all the separate components before and after 18 months maturation in 100% barrel oak and assemblage of the final blend.

#### *Vineyard Region*

100% Riverland, South Australia

#### *Grape Varieties*

95% Petit Verdot, 5% Shiraz

#### *Vintage Conditions*

A rain free harvest period in 2009 coupled with the drought conditions resulted in above average quality and in particular an especially high concentration of flavour. The fruit was picked at optimum flavour ripeness of between 13.5-14.5°Be. The grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas.

#### *Awards*



### WINEMAKER'S COMMENTS

#### *Colour*

This wine displays a deep plum in colour.

#### *Nose*

This full bodied wine exhibits powerful berry fruits married with spice and violet.

#### *Palate*

These qualities are reinforced by a generous mouth filling palate with layers of firm yet supple tannins and a lingering complexity. While ready to drink now, this wine will amply reward careful cellaring.

#### *Laboratory Analysis*

Alc/Vol : 14.2%    pH : 3.49    Total Acid : 6.5 g/L    Residual Sugar: 1.3 g/L