

Salena Estate Petit Verdot

Vintage

The dry year this year helped lower the yields on the Bookpurnong Hill vineyard with the spot rain events having very little effect on the Petit Verdot this year. If anything, the moisture served to increase the mid afternoon relative humidity allowing extended hours of photosynthesis during the warm afternoons and further increasing flavour and colour in this variety. Yields were marginally down with flavour, and tannin ripeness arriving at or near 14o Baume.

Vinification

The grapes were crushed and fermented on skins under controlled temperatures for extraction of deep colour, fruit flavours and to produce a rich full bodied structure. The fermenting wine was drained and gently pressed from skins, once dry and transferred to oak barrels for maturation.

The use of sweet toasty oak in Petit Verdot enhances the palate structure and compliments fruit characters. Primarily American staves, barriques and hogsheads were used, both new and second use oak. Some parcels of this wine were matured in oak for approximately 18 months, and then blended prior to bottling.

Description

Rich and full bodied this wine exhibits an intense deep plum colour. The nose shows typical rich violets, dried petals, herbs and blackcurrant. While this wine is predominantly fruit driven it derives a toasty complexity from the oak treatment. The palate shows a superbly rounded and full, yet pleasingly supple, structure. This wine has a deceptively full-weighted palate and a well integrated oak complexity that enhances and balances the intense fruit characters. While young this wine exhibits varietal dried flower, herb and violet notes, however, with age there is the potential for extraordinary complexity with the development of interesting tobacco leaf and black olive characters.

This wine will match game meats, rich cheeses and dishes with complex flavours which complement the unique qualities and flavours of Petit Verdot.



Technical

Alcohol by volume;	13.5%
pH;	3.51
Total Acid;	6.72 g/L
Residual Sugar;	0.63 g/L
Varieties;	100% Petit Verdot
GI;	100% Riverland South Australia