

# pv

## 2022 PETIT VERDOT

### Colour

Deep plum with magenta hues.

### Aroma

Blackcurrant, plum and blueberry with spiced chocolate notes.

### Palate

Black cherries, blueberry and spice. Lots of ripe and supple fruit tannin framed by elegant toasted oak.

### Cellaring

Whilst released young to showcase it's pretty berry fruit flavours and floral aromatics, this wine has the texture and depth to age gracefully over the next 5-8 + years.

### Vintage Summary

Our '22 vintage saw great growing conditions in Coonawarra, if slightly cooler overall. Drawn out and cool ripening period allowed fruit to reach optimum flavour ripeness, whilst maintaining high natural acidity.

### Wine Summary

From our only 4 rows of Petit Verdot, located in our southern Coonawarra "Three Mile" vineyards.

Planted in '97 on moderately vigorous soil, our Petit Verdot requires a warm, or as with this release, a long and dry ripening period to reach ideal flavour and tannin maturity.

Picked mid morning, 5th May 2022.

Fruit fermented over 10 days at 22-27°C. Once dry, pressed to seasoned barriques and hogsheads to maintain fresh aromatics and pretty texture.



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