

petit verdot

Vintage 2018



RYMILL

Hidden on our 3 Mile Lane vineyard are our rarely seen rows of Petit Verdot. Ripening extremely late, it won't be produced every year. This one is worth the wait.

Why

Sometimes cursed locally for its reputation of 'pick it on the second frost of May', this variety has the potential to assist in bringing balance to our changing environment in which we co-exist. During warmer years when the harvest has occurred earlier than the norm, extremely late ripening varieties such as this allow for long elegant wines with great depth of flavour and aromatics to be produced. In the coldest years, it does not even get harvested. Planted in 1997, and not previously acknowledged, these rows are a mass of small bunches throughout a sprawling canopy.

Harvest

Machine picked on 19th April 2018 (last harvest of the vintage)

Source

Three Mile Lane Vineyard, Sheepwash, Rows 7 to 12

Tonnage

5182kg

Quantity

137 dozen

Baume

14.2be'

Method

The PV was destemmed (nil crush) to open-top fermenter, with an immediate 15% saignee.

Inoculated on day 2, and hand plunged up to 6 times daily for 13 days before pressing.

Completion of primary and malo in the tank, before racking to older 225L Barriques, and maturation for six months.

Once spring temperatures warmed the barrels, the wine was racked monthly to assist in softening and balancing the powerful young palate

Hand waxed and labelled by the Rymill Coonawarra Team.

Winemaker

Shannon Sutherland

Cellaring & Enjoyment

Now and up to ten years

Alcohol

14.3%

RRP

\$25.00

Release

April 2019

