

# DRIFTWOOD

MARGARET RIVER

## ARTIFACTS

petit verdot

2020



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### COLOUR

Brilliant deep violet red.

### AROMATICS

Bramble berry fruits, violets, cacao nibs and traditional Turkish delight aromas.

### PALATE

The palate is balanced by pulsing acidity and opulent tannins. Mulberry and blackberry fruit flavours and subtle oak spice combine for a lovely long finish.

### OAK MATURATION

100% Barrel fermentation (10% new French oak) for eighteen months.

### AGEING POTENTIAL

Drink now or in five-ten years.

### WINEMAKING

The Petit Verdot batches came in clean and vibrant on the fifteenth of March with analytical specs of: 14.0 – 14.3 °Be, 11.5 – 11.7 g/L TA and 3.47 – 3.54 pH. The grapes were machine harvested in the cool of the night and crushed to open fermenters. Colour and phenolics were gently extracted using aerative and closed punch down techniques. The batches were co-inoculated for MLF and pressed off skins at or around 0°Be. Once primary fermentation and MLF were completed in tank and barrel the wine was racked to a mixture of new and old French oak barrels for eighteen months maturation. The wine was then blended in late October, before being filtered in preparation for bottling in November 2021.

### VINTAGE 2020

Harvest of our premium Chardonnay commenced on the 31st of January and continued through early February, followed closely by the remaining white varieties. Whites were fermenting away as the first reds started coming in by the 21st of February. The weather was glorious through the end of February and March, allowing the flavours to marry with the sugar levels in the grapes. The malbec and shiraz proved fruitful and vibrant, and then patience was rewarded with excellent varietal expression throughout the cabernet and merlot. Another vintage to remember from Margaret River. All the grapes were in by the end of March, and we could then relax and allow the second half of Autumn to roll by without a worry in the world – well, except the COVID-19 pandemic....

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### WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 15<sup>th</sup> March

pH / 3.52      Titratable Acidity / 6.5 g/L

Residual Sugar / 0.2 g/L      Alcohol / 14.0%

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