



TERRANU
W I N E S

2017 Clare Valley Petit Verdot



Vintage Conditions

The 2017 vintage in the Clare Valley saw the wettest calendar year since 2011 causing budburst to be a month later than usual. Soil temperatures remained very low due to the waterlogged conditions and the below average ambient temperatures recorded through the spring. Some spring frost damage was reported in the south-eastern and lower lying parts of the region. Weather conditions during flowering were however generally favourable and hence fruit set was good across all varieties. Overall, 2017 became an above average vintage in terms of production. Across the board fruit quality was good to very good with a variety of excellent wines produced.

Fruit Sourcing

Clare Valley, SA

Vinification

7-10 days on skins, pressing, racking and filtration

Oak Maturation

Oak staves and chips in stainless steel tank

Cellaring

Drink now or cellar for five or more years for added complexity.

Technical Details

Alc/Vol: 14.0%

Standard drinks: 8.3

Allergens: Contains Sulphites

Tasting Notes

Colour

Deep, bright red colour.

Nose

A beautiful blend of plum and lush red berries with notes of cedar oak.

Palate

2017 Clare Valley Petit Verdot is packed with lush flavours of plum and juicy berry flavours, with cedar oak adding complexity to the palate. Soft tannins fuse with these characters to offer a spicy and smooth finish to this delightful Petit Verdot. An excellent match with spicy and Asian foods.
