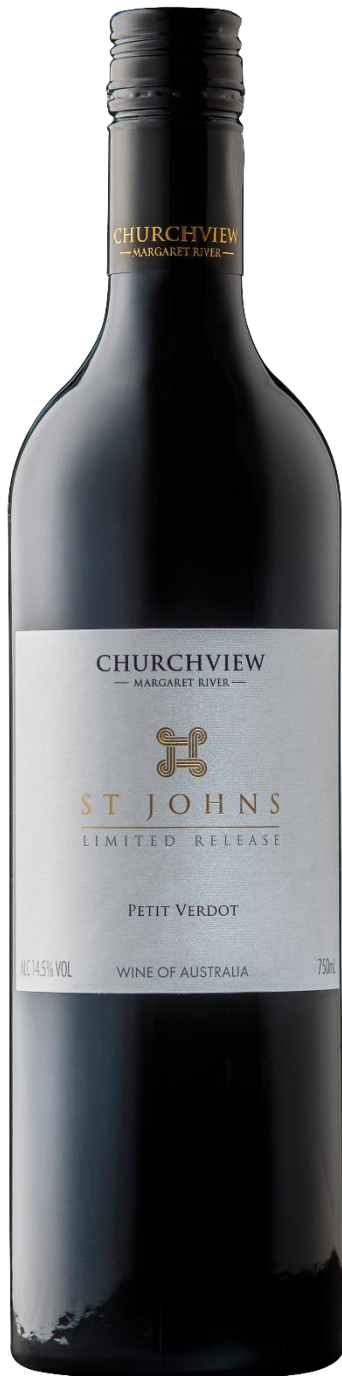


MARGARET RIVER



CHURCHVIEW
— MARGARET RIVER —

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LIMITED RELEASE PETIT VERDOT

COLOR:

Deep, dark red

NOSE:

An intense red wine with lifted aromas of blackcurrants and dark cherries, intermingled with liquorice. The earthy, almost leathery note is apparent with subtle oak nuances.

PALATE:

This wine is not for the novice. This is a serious wine that deserves respect and your full attention. Intense, dark fruit loaded mid-palate, with firm tannins adding a grip on the cheeks and teeth. The fresh acid line serves to cleanse the palate, leaving a great mix of dark fruits and dry, savoury elements.

VINTAGE:

The Petit Verdot is always the slow one—last to burst, flower, fruit and ripen. The 2020 vintage had perfect ripening conditions for the Petit Verdot. Flavours, colours, and tannins were strong and intense in the reds of this vintage. All of the Petit Verdot was machine harvested, picked at optimal ripeness and concentration, in the cool of the night.

WINEMAKING:

Obtaining Certified Organic Qualifications in 2020, all estate fruits are grown under strict organic principles without the use of toxic chemicals.

The beautiful ripening conditions and calculated harvest allowed us to create a dark, bold, and seductive wine. It is then crushed and inoculated with a Bordeaux yeast strain. This is followed by eight to ten days of skin contact. Afterwards, the wine is transferred into one- to three-year-old French oak barriques. Typically, a hard variety to get the balance of acid, tannin, and fruit sweetness right, this example hits the nail on the head.

VINTAGE: 2020

ALC: 14.5%

STANDARD DRINKS: 8.9

CELLARING: < 15 years

