

2019 Estate Petit Verdot

CERTIFICATION: Organic. Biodynamic
Suitable for vegans & vegetarians.

IN THE VINEYARD:

Variety: 100% Petit Verdot
Appellation: VQA Four Mile Creek
Harvested: October, 2019

IN THE WINERY:

Our Petit Verdot vines have performed well but yield was kept low to concentrate flavours and ensure high quality. We split the harvest in two, fermenting one half in our new clay amphora and the other half in our oak fermenters and then into French oak barrels for maturation. Aged 20 months and then the two batches were blended and allowed to settle for 4 months before bottling.

Alcohol: 12.5%
Residual Sugar: <3 g/L
Free SO₂: 18mg/L
Closure: Diam
Cases Produced: 40

IN THE GLASS:

The amphora treatment adds subtlety and sophistication to the nose. Red fruit aromas dominate and then replay on the palate along with a zip of vanilla spice and raspberry. Grippy tannins and high acidity gives this wine great balance. This wine is capable of aging well in a cellar and should develop in very interesting ways within 5-10 years.

