

DRIFTWOOD

MARGARET RIVER

ARTIFACTS

petit verdot

2018



COLOUR

Brilliant vivid violet red.

AROMATICS

Fragrant aromas of rose water, mulberry pie, vanilla and dark chocolate.

PALATE

The tightly structured palate is layered with boysenberry, redcurrant, bramble fruit and oak spice complimented by powerful yet refined tannins and vibrant acidity drawing out a long and persistent finish.

OAK MATURATION

100% Barrel fermentation (25% new French oak) for 18 months.

AGEING POTENTIAL

Drink now to 5-10 years.

WINEMAKING

The Petit Verdot batches came in clean and vibrant on the 17th of April with a range of physiological ripeness: 14.3 – 14.5 °Be, 6.9 g/L TA and 3.45 – 3.54 pH. The batches were machine harvested in the cool of the night and crushed to open fermenters. Colour and phenolics were gently extracted using aerative and closed pump over techniques. All batches were co-inoculated for MLF and pressed off skins at or around 0°Be. Once primary fermentation and MLF were completed in tank they were transferred to a mixture of new and old French oak barrels for 18 months maturation. The batches were blended in early November 2019 before being filtered in preparation for bottling in late November 2019.

VINTAGE 2018

Harvest began without fuss on Valentine's Day. Sauvignon Blanc and Semillon followed over the next three weeks with the window for harvest being longer than normal due to excellent crunchy natural acid retention and bright flavours. The usual mid-March cold front came through, washed the dust off the reds and allowed us to start bringing in shiraz on 17th March. Flavour, colour and phenolics developed well in all reds and patience was rewarded with vibrancy, depth and concentration across all varieties. There was no other pressure than to do it right and do it justice.

WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 17th April

pH / 3.53 Titratable Acidity / 6.1 g/L

Reducing Sugar / 0.4 g/L Alcohol / 14.1%

