TASTING NOTES

PETTAVEL
WINERY & RESTAURANT - GEELONG

SUMMER 2010

2008 EVENING STAR SAUVIGNON BLANC

Alcohol: 13.0% Closure: Screw Cap
Blend: Sauvignon Blanc 100%

Heavy spring rains in early 2008 restored vibrance to the Sauvignon Blanc vines producing a moderate crop of well-shaded grapes ensuring typical varietal characters developed. The cool nights retained crisp natural acid levels along with vibrant fruit flavours in the ripe grapes. Harvested at night, the grapes and juice were treated reductively throughout processing and a total of seven batches were each fermented with a separate yeast strain to build fruit complexity.

Bottled early, capturing expressive youthful characters of perfumed green fruit flavours with hints of herbaceous complexity and a crisp mineral acid finish, the wine lingers with gooseberry and pear flavours. Drink now, while flavours are intense and fresh.

Bottle: $20.00
12 x 750ml Carton: $210.00

2007 EVENING STAR RIESLING

Alcohol: 13.5% Closure: Screw Cap
Blend: Riesling 100%

The combination of a long warm and dry ripening season, and cool night time temperatures in Geelong produces intensely aromatic Riesling grapes. Harvested in the cool of night, when the balance of flavour, acid and sugar ripeness was achieved, the Riesling grapes were gently crushed and chilled before soft pressing. Following cold settling, the clear juice was fermented at 13 degrees Celsius, retaining the maximum amount of our unique regional character.

Intensely aromatic with youthful green fruit characters and a textured mineral acid structure this wine displays an element of richness on the palate. Suitable for immediate enjoyment while flavours are lively and crisp the wine will also reward further cellaring by those who enjoy mature Riesling characters.

Bottle: $20.00
12 x 750ml Carton: $210.00

2008 EVENING STAR CHARDONNAY

Alcohol: 14.0% Closure: Screw Cap
Blend: Chardonnay 100%

Warm summer days and cool nights allow our Chardonnay grapes to retain vibrant and complex fruit flavours with progressive harvesting ensuring fruit complexity is expressed in the juice and wine. After gentle pressing thirty five percent of the juice was transferred to second fill French oak barrels for fermentation, the remaining juice was tank fermented to retain crisp youthful aromas and flavours. The final blend captures the vibrant cool climate fruit with layers of complexity.

Upfront melon and peach flavours are enhanced with subtle oak characters, lingering tropical fruit with a crisp citrus acid finish completes a wine well suited for immediate consumption or medium term cellaring. Drink now or cellar for three years.

Bottle: $20.00
12 x 750ml Carton: $210.00

2006 PLATINA CHARDONNAY

Alcohol: 13.5% Closure: Screw Cap
Blend: Chardonnay 100%

Our close planted hillside vineyard produces richly flavoured grapes and the close proximity to gravel heavy soils results in high levels of natural acid. The hand harvested grapes were lightly pressed directly to new and one year old French oak barrels where they underwent natural fermentation. Following fermentation the wine remained in oak with regular lees stirring for a further eight months enhancing complexity and texture.

Rich, complex and round, the Platina Chardonnay displays ripe tropical fruits and floral citrus characters finishing with vibrant fruit and elegant lingering toasted oak characters. Complex layers will continue to emerge over time, drink now or cellar for 2-5 years.

Bottle: $29.00
6 x 750ml Carton: $160.00

2007 PLATINA VIOGNIER

Alcohol: 13.5% Closure: Screw Cap
Blend: Viognier 100%

The long ripening season of 2007 produced richly flavoured Viognier grapes while retaining elegant floral varietal aromas. Allowed to fully ripen until slight puckering was observed has ensured that the wine displays both richness and complexity. The hand harvested grapes were gently pressed to extract only the free run juice, which was transferred directly to four year old French oak barrels for fermentation followed by natural malo-lactic fermentation over winter.

Elegant perfumed aromas with overtones of ripe tropical fruit reflect the flavours of the rich and complex palate, which lingers with vibrant fruit, subtle oak and a firm acid finish. The rich round palate is well suited to immediate consumption or short term cellaring.

Bottle: $29.00
12 x 750ml Carton: $320.00

2008 EVENING STAR SHIRAZ ROSE

Alcohol: 13.0% Closure: Screw Cap
Blend: Shiraz 100%

Pettavel's Waurn Ponds vineyard produces fragrant cool climate Shiraz grapes with crisp acidity and intense fruit flavours. Harvested in the cool of early morning these grapes were crushed, chilled and transferred to open fermenters for 48 hours cold maceration. After extracting the desired colour and flavour fifteen percent of the juice was drained, cold settled and cool fermented, producing our first rose release. The balance of the Shiraz skins and juice was fermented for production of the 2008 Evening Star Shiraz.

Vibrant light cherry in colour, this wine is bursting with red berry fruit perfume and floral lift. The medium weight palate displays crisp red fruit flavours with a round mid palate and lingering spiced cherry characters. Enjoy now while young and fresh.

Bottle: $20.00
12 x 750ml Carton: $210.00

2007 EVENING STAR PINOT NOIR

Alcohol: 13.0% Closure: Screw Cap
Blend: Pinot Noir 100%

The southern region of our Strathmore vineyard is planted on deep self mulching black loam over limestone and the Pinot Noir vines from this vineyard produce a moderate crop of balanced grapes. Harvested when flavour vibrancy peaked, the grapes were fermented utilising a range of techniques. 50 percent of the wine was matured in French oak barrels, ensuring fruit vibrancy and youthful accessibility.

Bursting with upfront cherry, red currant and plum with hints of fragrant spice, the palate is of medium weight with a round mouth feel and lingering red fruit and soft subtle tannins. Well suited for immediate enjoyment or cellar for up to five years for further complexity.

Bottle: $20.00
12 x 750ml Carton: $210.00

2006 PLATINA PINOT NOIR

Alcohol: 13.5% Closure: Screw Cap
Blend: Pinot Noir 100%

Whilst drought conditions in 2006 resulted in extremely low yields of Pinot Noir the grapes were extremely concentrated in colour, flavour and tannin. Fully ripe bunches from twenty year old vines were hand plunged in open fermenters to achieve balanced extraction and maximum fruit intensity. After pressing, the wine was racked to new and second fill French oak barrels for fourteen months maturation.

A full bodied style of Pinot Noir, rich ripe fruit characters provide intensity and complexity. Fresh plum and rich berry flavours are enhanced with hints of earthy straw, lingering ripe grape tannins and fine grain integrated oak. The 2006 Platina Pinot Noir offers long term cellaring potential, as the wine will continue to soften as flavours mature over time.

Bottle: $29.00
12 x 750ml Carton: $320.00

2008 EVENING STAR SHIRAZ

Alcohol: 14.0% Closure: Screw Cap
Blend: Shiraz 100%

Produced from grapes grown in our cooler Waurn Ponds vineyard, this Shiraz was crushed into open fermenters where cool fermentation and heading down boards were utilised to ensure maximum extraction of colour and flavour. Pressed directly to French oak barrels, the wine was racked twice during the ten months barrel maturation before blending and bottling.

This deeply coloured Shiraz displays intense cool climate aromas and flavours of spicy red berry fruits, ripe red plums, hints of white pepper spice and fragrant oak with a soft round palate. Suitable for immediate consumption or medium term cellaring.

Bottle: $20.00
12 x 750ml Carton: $210.00

2008 EVENING STAR CABERNET SAUVIGNON MERLOT

Alcohol: 13.5% Closure: Screw Cap
Blend: Cabernet Sauvignon 63% Merlot 37%

Cabernet Sauvignon and Merlot grapes were fermented separately in open fermenters and macerated on skins for four weeks before being pressed to French oak barrels. After six months maturation the blend was assembled and returned to oak for an additional six months maturation, allowing flavours and structure to integrate and evolve before final blending and bottling.

Deep cherry red in colour this wine displays cassis, ripe red plum, juicy red berry fruit and integrated fine grain oak characters. The palate is soft and rounded with evident ripe tannin providing structure, suitable for immediate consumption.

Bottle: $20.00
12 x 750ml Carton: $210.00

2005 PLATINA MERLOT PETIT VERDOT

Alcohol: 14.0% Closure: Screw Cap
Blend: Merlot 65% Petit Verdot 35%

Grapes from our close-planted hillside vineyard were hand picked at peak maturity. With three weeks between harvest dates, the varieties were fermented separately in three tonne open fermenters. Hand plunged throughout fermentation to ensure balanced extraction, the wine was pressed to new and second fill French and Russian oak barrels. After 14 months maturation the wine was blended and bottled.

Rich red berry fruits with lifted perfumed aromatics compliment the soft round palate and silky tannins of this unique blend. The mid weight palate bursting with red fruits permits immediate enjoyment with further maturation potential of up to five years.

Bottle: $29.00
6 x 750ml Carton: $160.00

2005 PLATINA CABERNET SAUVIGNON CABERNET FRANC

Alcohol:14.5% Closure: Screw Cap
Blend: Cabernet Sauvignon 50% Cabernet Franc 50%

Cabernet Sauvignon and Cabernet Franc both produce consistently low yields, and ripen slowly in the cool dry climate of Sutherlands Creek, capturing varietal and regional characters. Minimal handling in the winery enables our wines to express this regional identity. Harvested at full ripeness this wine displays bouquet and flavours of black currant and rich red berry fruit.

The intense palate expresses the complex ripe fruit flavours of both varieties, displaying crisp black currant and cassis characters with hints of lifted eucalypt enhanced by eighteen months maturation in French oak. Drink now or cellar for up to seven years.

Bottle: $29.00
6 x 750ml Carton: $160.00

2005 SOUTHERN ÉMIGRÉ SHIRAZ VIOGNIER

Alcohol: 14.5% Closure: Screw Cap
Blend: Shiraz 95% Viognier 5%

Shiraz grapes were fermented in small batches with varying amounts of Viognier skins added to each ferment adding complexity, depth and silky tannins. After three weeks maceration the wines were pressed to new tight grain French oak barrels. Twelve months later the first blend was assembled by selecting individual barrels to create a complex layered wine displaying subtle Viognier aromatics and flavours, lifting the spice and black fruit characters of the Shiraz. A further six months in barrel and the addition of a small amount of pressings prepared the wine for bottling.

This is a full bodied, complex and textured wine displaying layers of spicy berry fruits and fine grain integrated oak characters. Decant prior to serving with mature cheese and rich red meat dishes or cellar for further reward.

Bottle: $42.00
6 x 750ml Carton: $230.00

2005 SOUTHERN ÉMIGRÉ SHIRAZ

Alcohol: 14.5% Closure: Screw Cap
Blend: Shiraz 100%

Twenty year old Shiraz vines on Pettavel's Strathmore vineyard produced a low yielding crop of intensely concentrated grapes in 2005. Crushed to small batch open fermenters these grapes were treated with a range of wine making techniques aimed at maximising extraction and enhancing concentration. Cold maceration, extended post fermentation maceration and barrel fermentation were all utilised on separate batches prior to malo-lactic fermentation and eighteen months maturation in new French oak barrels.

Evidently cool climate in terms of aromas and flavours the intensely structured Shiraz displays a complex array of red and black fruit flavours intertwined with spice and French oak. The evident tannin structure and full bodied complexity will further benefit from careful cellaring. Decant prior to serving.

Bottle: $42.00
6 x 750ml Carton: $230.00

2009 EVENING STAR LATE HARVEST RIESLING

Alcohol: 11.5% Closure: Screw Cap
Blend: Riesling 100%

A section of our Riesling vineyard was left to ripen late in the warm dry conditions of late summer 2009. As the bunches turned a deep golden colour, sugar and flavour were concentrated as the grapes began to pucker. Hand harvesting and sorting in the vineyard ensured only the suitable bunches were selected, and gently handled from vineyard to winery. Whole bunch pressing was utilised for gentle extraction of the rich golden juice followed by cold settling, clarification and barrel fermentation in old French oak barrels.

Lively and crisp with fragrant perfumed aromas and flavours, the rich, vibrant, sweet palate is balanced by crisp citrus acid texture on the finish, and lingering sweetness. Drink now and enjoy the vibrant youthful characters or cellar for ongoing complexity and richness.

Bottle: $20.00
12 x 375ml Carton: $210.00

NOTES

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