



## PETIT VERDOT

YENDA

Deep, fertile soils and a usually warm dry ripening season of the Riverina enable the Petit Verdot variety to produce high quality fruit; with thick dark, purple skins and ripe, chewy tannins.

The fruit is tasted on the vine to determine a picking date and this plays an important role to ensure the correct flavour spectrum of plum and violet is shown in the resultant wine produced. After an extended time on skins of up to three weeks the wine is aged in barrel to integrate bold tannins with floral and blueberry flavours commonly shown by the variety.

VINTAGE : 2017 | PH : 3.55  
ALC % : 14.2 | R. SUGAR : 2.5/L

**Silver 2016 Cowra Wine Show**  
**Bronze 2016 Rutherglen Wine Show**  
**Bronze 2016 NSW Wine Awards**

*Sam Brewer*

SAM BREWER - WINEMAKER

