



KINGSTON  
E C H E L O N

*Echelon showcases the pinnacle of our winemaking from each vintage  
- featuring limited release classic varietal wines*

## 2005 PETIT VERDOT

Petit Verdot is one of the classic varieties of Bordeaux, France. It's a late ripening grape and fully ripens in the warmer Australian regions showing opulence, fruit power and unmistakable violet-like characteristics.

### REGIONALITY

Petit Verdot grapes were sourced predominantly from South Australia's Riverland (58%) with a smaller portion from the Clare Valley (42%). Petit Verdot is particularly well suited to Australia's warm climate where it ripens fully each year, yet retains lean tannins and good natural acidity.

### WINEMAKING

The fruit was fermented in 20t static fermenters and pumped over 3 times per day for the first 4 days. Ferment temperatures were allowed to peak at 28-29°C then reduced and held at 23-24°C. The wine was drained off to finish fermentation in new American and French oak barrels.

Only the light pressings were combined with the free run juice. The wines were left to settle for 7-14 days and then racked in American and French oak barrels for 18 months maturation.

**WINEMAKER** Bill Moularadellis

### TASTING NOTES

**Colour:** Very dark ruby.  
**Bouquet:** Layers of violets, dark chocolate and mocha with swirls of liquorice.  
**Palate:** Opulent and lingering with the velvety smooth characters of chocolate, mocha and floral notes over a silky tannin backbone. Seductively alluring this wine offers a subtle finish of creamy espresso coffee and roasted chestnuts.  
**Cellaring:** Ideal conditions 8-10 years.

### ANALYSIS

Alcohol: 14.5%      pH: 3.42      TA: 6.7g/L

