



KINGSTON
ECHELON

Echelon showcases the pinnacle of our winemaking from each vintage

2008 ECHELON Petit Verdot

The 2008 limited release Echelon wines represent the pinnacle of each vintage at Kingston Estate, one of Australia's renowned family-owned wineries. Only wines of exceptional fruit vibrancy and flavour intensity are selected for Echelon, wines that have superb youthful qualities as well as the ability to age beautifully.

As an innovator of Petit Verdot, Bill has drawn upon Australia's largest single planting of this European variety after pioneering Kingston's planting in the 1990's. Bill's pioneering legacy was instrumental in the Riverland earning its repute as the signature growing region of Australian Petit Verdot.

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 26-27°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: Deep rich red.

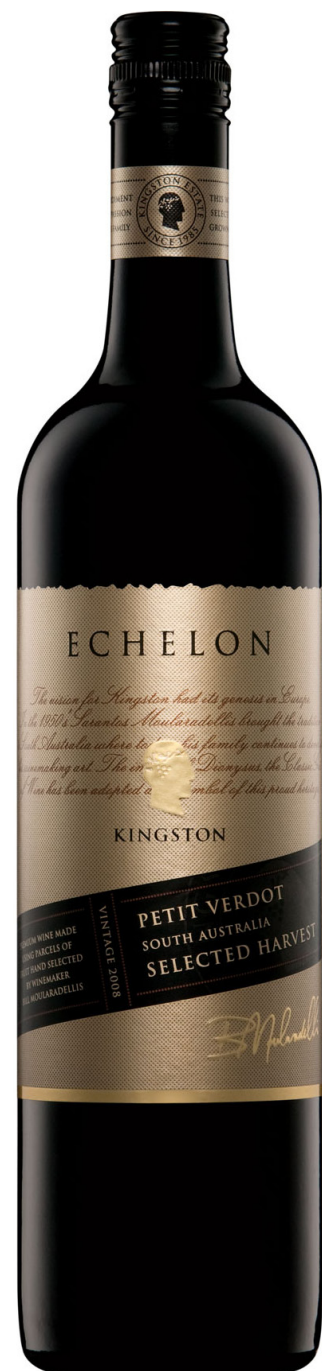
Bouquet: Violets, fruitcake, leather, dusty cedar and cigar box.

Palate: Violets and dark fruit up front with plums and prunes on the mid palate. Finish is complex dark chocolate and coffee backed up by firm tannins.

Cellaring: Ideal conditions 8-10 years.

Analysis:

Alcohol: 14% pH: 3.57 TA: 6.2g/L



*James Halliday Australian Wine Companion
Star Rating: 4.5 Stars*