

2015 PETIT VERDOT RIVERLAND

COLOUR

Deep dark crimson with a purple hue

BOUQUET

Dark ripe berry aromas with pepper spice, a hint of fruitcake and sweet vanillin oak.

PALATE

A wonderful full bodied wine with lifted ripe plum and mulberry fruit, dashes of leather and vanillin oak lead to a lingering fruit and spice finish.

CUISINE

This wine has the versatility to complement almost any dining situation. Try with rare beef, duck confit or as an accompaniment with matured cheddar.

REGION

Petit Verdot is a unique red variety that thrives in the warmer regions of Australia and in particular the Riverland area of South Australia.

WINEMAKING

The Petit Verdot grapes were harvested at night from Kingston's own vineyard and transported to the Winery, where they were crushed and the individual vineyard components were fermented separately. At 3° Be, the must was drained and pressed from skins until final fermentation when heavy pressings were removed. The parcels were then racked and matured with American and French oak before final blending.

CELLARING

Under ideal conditions will develop further flavour complexity to 5 years.

Alcohol - 14.0% Alc/Vol

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