



KINGSTON ECHELON

2012 ECHELON PETIT VERDOT

Our Kingston Echelon range showcases South Australia's finest varieties from the finest regions. Only wines of exceptional fruit vibrancy and flavour intensity are selected for Echelon, wines that have perfect drinkability now and 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 reputation 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 25-27°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:

This elegant Petit Verdot displays layers of bright berry fruit and herbs on the nose which follow through onto the palate which, along with well integrated oak, gives way to a generous finish.

CELLARING: Ideal conditions 8-10 years.

ALCOHOL: 14.0%

DOUBLE GOLD

2017 China Wine & Spirits Value Awards

2016 San Francisco International Wine Competition

GOLD

2016 Monde Selection

2015 Mundus Vini

2016 China Wine & Spirits Awards

2016 Berliner Wine Trophy

2017 Berlin International Wine competition

