



2014 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 comfit or as an accompaniment with matured cheddar.

CELLARING

The wine will cellar and develop for 3-4 years.

PETIT VERDOT

Petit Verdot is a unique red variety that thrives in the warmer regions of Australia and in particular the Riverland area of South Australia. This late harvest variety (translation 'the little green one') struggles to ripen in its homeland. Kingston Estate has extensive plantings of Petit Verdot growing in selected deep sandy soils on limestone adjacent to the winery where the grapes consequently reach full ripeness and intensity.

Basking in the Riverland's Mediterranean climate, our Petit Verdot ripens to perfection, creating a powerful burst of flavour intensified by long hours under the sun. Luscious and glowing with vibrancy, Kingston Estate's Petit Verdot is "Sunshine in a Glass".

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.

ANALYSIS

Alcohol: 14.0% Alc/Vol

Total Acid: 5.9g/L



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