

PIRRAMIMMA

2003 McLAREN VALE

petit verdot



Geoff Johnston, 3rd generation owner and winemaker, pioneered petit verdot in Australia. After 11 years of research, he discovered that the long, arid growing season found in South Australia was perfect for this late-ripening classic Bordeaux variety. Today, other winemakers are discovering the deep, dark richness of a well-made petit verdot, and it is now widely planted throughout Australia.

The grapes for this premium shiraz were harvested in mid-April 2003. The normally low March rainfall allowed the grapes to fully ripen and concentrate the flavor, color, and tannin.

As with all Pirramimma reds, the petit verdot was harvested at night when the berries were least stressed, and by mechanical harvesters so entire vineyard sections could be harvested when they were at their flavor peak.

WINE PARTICULARS

Appellation:	McLaren Vale, South Australia
Vintage:	2003
Varietal:	100% Petit verdot
Vineyard:	Two estate vineyards
Harvested:	April 12, 2003
Soil description:	Sandy loam
Brix at harvest:	25.2
Acid:	6.2 gr/litre
pH:	3.40
Residual sugar:	2.1 gr/litre
Aging:	2 years in new American oak, medium toast
Alcohol:	14.1 %
Bottling date:	August 3, 2005

WINEMAKER'S NOTES

This luscious petit verdot has all the hallmarks of the 2003 vintage - great balance and soft tannins. Brick red in color, the nose exhibits delicate spicy violets, integrated with American oak. The palate is well balanced, showing soft ripe tannins, spicy oak and a clean finish.

Geoff Johnston

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