

# Gartelmann Petit Verdot 2009

## STYLE & WINEMAKING

An exciting first release for us of this ancient Bordeaux variety. This wine was originally made as a blending option for our Cabernet and Merlot. After a year in oak, we decided that the wine would be bottled as a stand-alone. The wine was picked at optimum ripeness, crushed and destemmed then fermented in an open vat fermenter. It was then transferred to a mixture of new to 4 year old French and American oak hogsheads for a maturation period of 14 months. The wine was fined and filtered and harsher tannins were softened before the wine was bottled.

## VINEYARD

The fruit for this wine was sourced from a 9 year old vineyard near Scone in the Upper Hunter Valley. The vineyard has a mixture of clay, loam and sandstone, adding complexity to the fruit. The vineyard is situated on a slight slope allowing good drainage and giving good minerality. The site allows for naturally low yields with full intensity and flavour.

## TASTING NOTES

This is a wine for the wine enthusiast and the curious alike. The nose shows lifted red fruits, mulberries and dried spice with a slight smokey/peaty character. The palate is rich and generous displaying ripe red/black fruit with a cedary and earthy background. The finish is long with supporting firm yet soft tannin backbone.

## FOOD MATCHING

A great wine for rich and flavoursome foods. Perfectly paired with lamb shanks, venison, kangaroo or mushroom risotto.

**Cellaring:** Drink now or reap the benefits of cellaring until 2016

## VINTAGE

Vintage in 2009 was an interesting one for the Hunter Valley. January was very hot, slowing the ripening process. January only had 4.5mm of rain and then nothing in February until the 10<sup>th</sup>. The Lower Hunter skies then opened up while the Upper Hunter remained mostly dry, producing some very good red fruit.

## TECHNICAL DATA

**Region:** Hunter Valley

**Sub Region:** Scone

**Elevation:** 120m ASL

**Vine Age:** 9 Years

**Grape Varieties:** 100% Petit Verdot

**Vines per Ha:** 2250

**Pruning Method:** Spur

**Training Method:** VSP trellis

**Harvest Method:** Machine Picked

**Harvest Date:** 4th March, 2009

**Alcohol:** 13.0%

**Residual Sugar:** 0.5 g/L

**Titrateable Acidity (tartaric):** 7.5 g/L

**pH:** 3.28

**Volatile Acidity:** 0.62 g/L

**SO<sub>2</sub> post bottling (free/total):** 30/95 ppm

**Bottled:** 12th May, 2010

**Fining/Filtration:** Egg white, Nut products/0.45µm

**Production:** 248 dozen (750mL)



**Gartelmann**

2009

*Petit Verdot*

Hunter Valley

750ml Wine of Australia 13.5%Vol

**Gartelmann Hunter Estate Pty Ltd**

ABN 66 072 608 078

**701 Lovedale Road  
Lovedale NSW 2321  
Australia**

**Phone:** +61 2 49307113

**Fax:** +61 2 49307114

**Email:** [sales@gartelmann.com.au](mailto:sales@gartelmann.com.au)

**Web:** [www.gartelmann.com.au](http://www.gartelmann.com.au)