

## BROWN BROTHERS MILAWA VINEYARD

### Tasting Note

#### 2006 Petit Verdot

#### Release date - 1 September 2008

#### The wine

Petit Verdot is an exciting varietal for Brown Brothers that is currently being trialled in Cellar Door.

In the glass this wine is a deep crimson red with purple tinges and has aromas of blueberries, violets, currants, a hint of spice and an excellent integration of fruit and oak. The palate is very intense with concentrated flavours of blueberries and blackcurrants with a very firm robust finish. This full bodied red wine style will benefit from significant bottle age of 4-6 years from vintage.

#### The grape variety

Petit Verdot is one of Bordeaux's classic red grape varieties, producing full-bodied, extremely deep coloured, concentrated wines with high tannins and alcohol. This grape variety has traditionally been used to add flavour, colour and tannin to the Bordeaux blends. This is particularly true in the Médoc where it is blended with Cabernet Sauvignon, Merlot and Cabernet Franc. It is a late ripening variety and sometimes doesn't mature at all, a trait which promoted many producers to eliminate it from their vineyards in the 1960s and 1970s. However, recently there has been a minor planting revival by some of the more quality conscious producers. Small plantings can also be found in California and Chile.

#### Technical information

The fruit for this wine comes from our own Heathcote vineyard which sits on the rolling eastern slopes of the Mount Camel range near Bendigo. A small percentage is also sourced from a long-time contract grower in the Whorouly area of north east Victoria. The fruit was harvested in late March at baumé levels ranging from 13.6 to 13.9°. Following fermentation, individual parcels of the wine spent 16 months in French oak barriques of which 7% were new. It was bottled with an alcohol of 14.5%, a pH of 3.49 and an acid level of 6.2 g/L.

#### Serving suggestions

This wine would match well with char-grilled rib eye fillet on roasted Mediterranean vegetables. Alternatively this wine would go really well with a rich and flavoursome osso bucco, or a traditional flavoursome cassoulet.



Nothing but the wine.

