

## Silhouette Petit Verdot 2016



### *Vintage Conditions*

Early vine growth was strong with cool conditions experienced and ample soil moisture available. Extra water allocation in the Riverland district was a bonus and most vignerons experienced good flowering despite the record heat-wave experienced in November. This heat-wave however, was moderated by significant rainfall in the latter half of the month. Vintage itself saw warm but not extreme temperatures from January onwards

### *Vineyard Region*

100% Riverland, South Australia

### *Grape Varieties*

100% Petit Verdot

### *Wine Making*

The quality of the fruit lent itself to extended skin contact for optimum extraction of colour, so after crushing the fruit was fermented on skins in temperature-controlled stainless steel for between ten and twelve days. The depth of fruit flavour and bold tannin structure achieved meant that from the beginning this wine was built to last. Fermentation was completed in an assortment of oak and stainless steel, with French and American oak staves, hogshead and barriques used.

## WINEMAKER'S COMMENTS

### *Colour*

This wine displays a deep plum colour.

### *Nose*

The nose shows typical rich violets, dried petals, herbs and blackcurrant.

### *Palate*

The palate shows a superbly rounded and full, yet pleasingly supple, structure. This wine has a deceptively full-weighted palate and a well-integrated oak complexity that enhances and balances the intense fruit characters.

Alc/Vol : 14.0%