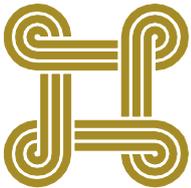




CHURCHVIEW
— MARGARET RIVER —



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2017 PETIT VERDOT

CULTIVATED.

The Petit Verdot is always the slow one. Last to burst, last to flower, last to fruit, last to go through veraison and last to ripen. Some years it just doesn't get ripe enough. The Petit Verdot is a variety that pre-dates Cabernet Sauvignon. Grown in Bordeaux, it is used as a "filler" in some of the most famous and sought after wines from that region.

CRAFTED.

All of the Petit Verdot fruit is machine harvested. It is then crushed and inoculated with a Bordeaux yeast strain. This is followed by 8-10 days of skin contact. Afterwards, the wine is transferred into 2-3 year old French oak barriques. This variety is made with the purpose of enhancing the St Johns Cabernet blend, and if necessary a touch will be added to the Bartondale Cabernet and potentially the Estate Range reds, adding weight and structure to the wines. A straight varietal is never out of the question, but we need everything to be perfect, especially the grapes' level of ripeness.

16 months of barrel maturation is followed by the assemblage of the St Johns Cabernet Blend and The Bartondale Cabernet Sauvignon. This year we identified several barrels that were really very special, the blending of these barrels showed a wine that was varietal, intense and special enough to be a St Johns.

CHERISHED.

COLOUR Dark red and dense.

AROMA An intense red wine with lifted aromas of blackcurrants, dark cherries intermingled with violets. The earthy, savoury, almost leathery note is apparent and sits alongside the subtle French oak nuances.

FLAVOUR Petit Verdot is not for the novice. This is a serious wine that deserves respect and your full attention. Intense, dark fruit loaded mid-palate, with the firm tannins adding a grip on the cheeks and teeth. The fresh acid line serves to cleanse the palate leaving a great mix of dark fruits and dry, savoury elements that makes this wine literally bone dry.

ANALYSIS | Alc 14.0% | pH 3.61 | TA 6.61 | RS 0.15g/l

In the right conditions, this wine could cellar up to 20 years.

*Cultivated.
Crafted.
Cherished.*



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