

DRIFTWOOD

MARGARET RIVER

ARTIFACTS

petit verdot

2017



BLEND

87% Petit Verdot, 8% Cabernet Franc, 3% Cabernet Sauvignon, 2% Malbec

COLOUR

Brilliant vivid violet red.

AROMATICS

Fragrant perfumes of violets, rose petals, mulberry, vanilla and dark chocolate.

PALATE

The palate is layered with Turkish delight, satsuma plum, boysenberry tart and subtle oak spice. Well-structured tight rounded tannins compliment the vibrant acidity drawing out a long and persistent finish.

OAK MATURATION

20% New, 100% French oak - 18 months in barrel.

AGEING POTENTIAL

Drink over the next 5 - 10 years.

WINE MAKING

The Petit Verdot batches came in clean and vibrant between the 10th and 26th of April with a range of physiological ripeness: 14.3 - 15.2 °Be, 7.2 - 7.9 g/L TA and 3.38 - 3.48 pH. All batches were machine harvested in the cool of the night and crushed to fermenters. Colour and phenolics were gently extracted using aerative and closed pump over techniques. All batches were co-inoculated for MLF and pressed off skins at or around 0°Be. Once primary fermentation and MLF were completed in tank they were transferred to a mixture of new and old French oak barrels for 18 months maturation. The batches were blended in November 2018 before being filtered in preparation for bottling in December 2018.

VINTAGE 2017

The 2016/2017 growing season started late with budburst commencing approximately 3 weeks later than normal due to a wet and cooler winter. Spring continued with generally cool, mild weather ensuring a good even start. Flowering and fruit-set commenced in earnest from mid-November with spectacular results leading to some very thoughtful decisions about early crop thinning, particularly in the reds.

Fine, mild conditions prevailed during summer, which ended up being one of the coolest growing seasons in recent years; both the veraison in whites and reds were at least three weeks later than normal with chardonnay starting in mid-January, while reds commenced in late January. An abundant Marri blossom through February ensured that bird pressure was low, however humid conditions created other challenges that kept us on our toes in the vineyard. Harvest eventually commenced on 28th February with chardonnay coming in beautifully over the following week, the latest start for a very long time! March was wet and humid with a number of significant rain events causing some careful harvest decisions. This was the year that kept on giving with yields in both varieties up considerably, luckily flavours and intensity were great too. Can never have too much of a good thing, which is a nice segue into April.

WINE MAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 10th to 26th April

pH / 3.49 Titratable Acidity / 6.1 g/L

Residual Sugar / 0.4 g/L Alcohol / 14.3%

