

2014

The Back~Up Plan

Single Vineyard

Petit Verdot

When the Shaw boys all showed signs of joining the family business they were reminded of Richard's philosophy of always having a back-up plan. He collected dozens of tractors so that there was never less than two ready for every implement, usually a few to spare, and each of the boys had to have a truck licence, just in case. As a result they've never been caught short in the vineyard and this Petit Verdot exhibits the character you would expect from such dedication.

WINEMAKER NOTES

Petit Verdot first gained fame as a blending grape, but there are now numerous phenomenal standalone Petit Verdot wines, such as this one.

The fruit for this wine is sourced from our Currency Creek vineyards and picked later in the season, once the ideal flavour development is achieved.

Fermented for approximately 7 days, it is then pressed into a combination of French and American oak.

The wine was then oak aged for 24 months to soften the tannins and add vanillin, toasty flavours.

COLOUR

Vibrant garnet red.

BOUQUET

A complex nose with layers of black fruits such as blackberry, plum and dark cherry.

The wine also exhibits hints of violets and leather enscenced in sweet vanillin oak.

PALATE

Rich and full on the palate, this wine displays soft, smooth tannins that coat the mouth and highlight dark fruits on the finish.

Enjoy now or wait for this wine to age beautifully, with a cellar potential of 7-10 years.

VINTAGE

Wet, cold, wind, heat, wet, cold - in that order - one of the most challenging, yet potentially rewarding, vintages since 2011.

Restricted spring vine growth due to cool wet conditions meant the usual canopy management techniques were abandoned early in the season, and a 'wait and see policy' was adopted until the soils warmed a little more.

November winds arrived with force and continued through to flowering. These winds placed more pressure on the vines as they coincided with cloudy days, creating less than ideal conditions for pollination and canopy growth.

Relief came mid December and the vines released all their pent up energy in a frenzy of unprecedented growth.

High temperatures were experienced in South Australia during January 13th - 18th. The weather then reverted to its pre heat wave behaviour and cool cloudy conditions delayed ripening with reds in McLaren Vale being picked 10 days before Easter.

FOOD MATCH

Petit Verdot pairs perfectly with rich meat dishes such as Chinese barbecue pork and lamb kebabs—and also with Manchego cheese.

AWARDS

BRONZE : 2016 Adelaide Wine Show
BRONZE : 2016 Hobart Wine Show



region	Currency Creek
vineyard	Gums
vine age	15+ years
soil profile	alluvial loam

alcohol	14.5%
cellar potential	7-10 years
bottling date	18.1.16
production	805 x 6