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# 2004 Petit Verdot

## The Grape

An excellent "older" variety from Bordeaux in France where the grapes' dark thick skins produce deeply coloured, spicy and fragrant wines.

It is an ideal variety for warmer regions due to its late ripening and very good acid and sugar balance.

A variety we will see more of as its quality is realised.

## The Harvest

With the 2004 vintage a mild spring and a hot burst of weather in January ripened most varieties fairly early, but the late ripening Petit Verdot was not harvested until the end of March.

Harvested on the 26<sup>th</sup> and 31<sup>st</sup> of March, the grapes were beautifully coloured and in an excellent condition.

## The Winemaking

Following our traditional winemaking techniques, the grapes were crushed, fermented on skins for 10 days to extract colour and flavour, before pressing and transferring to French oak barrels.

The wine was matured for 13 months before final blending and bottling.

## The Wine

This Trentham 2004 Petit Verdot is the fourth release and shows dark vibrant red purple colour with fragrant berry fruits.

The palate is spicy, rich, soft and full with fine firm tannins on the finish and is an excellent example of this great variety.

**Analysis:** Alcohol: 13.7%  
Acid: 6.5 g/L  
pH: 3.45  
Sweetness: Dry

## The Food

The wine's robust yet refined taste makes it an excellent choice for many dishes. Goes particularly well with beef & lamb dishes or flavoursome cheeses.

## The Cellar

Petit Verdot is recognised as a great aging wine and this release should cellar well over the next 6-8 years.

*Enjoy our Harvest*

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