



1847 WINERY HOME BLOCK SPARKLING PETIT VERDOT 2016 (LIMITED RELEASE)

BACKGROUND

This wine is crafted from old-vine Petit Verdot grown in the winery's treasured Home Block single vineyard. Using the Méthode Traditionnelle (traditional Champagne method) with secondary fermentation in the bottle, it is an exceptionally rare example of a sparkling wine made from a red grape variety — 1847 Home Block Petit Verdot Sparkling.

Petit Verdot, a late-ripening variety originating from Bordeaux, is typically known for its deep color, robust structure, and firm tannins, and is seldom used for sparkling wine production. However, the fruit from this old-vine block revealed an unexpected elegance in acidity and flavor tension, making it an ideal candidate for traditional bottle fermentation.

VARIETY

100% Barossa Valley Petit Verdot from vines over 30 years old.

TECHNICAL INFORMATION

Alcohol: 14% | Volum: 750ml | Region: Barossa Valley

VINTAGE REPORT

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to give average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January gave relief to the old, dry-grown vines. Open, light and airy vine canopies allowed for good flavour, sugar and colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

WINEMAKING

This wine is made using the traditional French way, "Methode Champenois", where the base wine is made by normal winemaking methods and then a secondary fermentation takes place in the bottle. So grapes are picked at lower than normal sugar levels to retain acidity but have nice flavour. The wine is then fermented on skins as per the normal red fermentation procedure. The grapes are then pressed out and the wine matured in old French oak to add richness and roundness. After maturing in old oak for a period of 12 months the wine is then "tirage" filled into bottle with sugar and yeast for the second fermentation. Since the fermentation takes place under pressure, the bubbles "dissolve" in the wine and give the 'sparkling' wine its bubbles. The wine sits in the bottle on lees for at least six months adding complexity and mouthfeel before being riddled and disgorged just like the monk Dom Perignon discovered a few centuries ago.

TASTING NOTE

A unique style of sparkling red wine made from the classic Petit Verdot grape variety. This brilliant deep ruby red wine has aromas of blackberry, plums and typical Petit Verdot florals. These flow onto the palate and combine with a delightful creaminess, a result of the wine being matured in oak barrels for 12 months and on lees for a further 6 months in bottle. There is a wonderful fine mousse and a clean lingering finish that delights the senses.



Peaking Time
2020-2040

