

MAD FISH

WESTERN AUSTRALIA



2019 MadFish petit verdot

About Petit Verdot

A delightfully named variety, Petit Verdot, 'Petit' for the small sized berries & 'Verdot' meaning 'green one' referring to its sometime difficulty in ripening. One of Bordeaux's classic grape varieties, Petit Verdot is prized for its colour, structure & lovely scent. Due to these qualities it is generally blended with Cabernet Sauvignon & Merlot to add richness. In these Bordeaux blends it plays a minor role as small portions are grown due to the cool weather & its late ripening nature. However in the warmer climates of California, Spain & Australia plantings of it are increasing as it gains notoriety as a stand-alone varietal.

Our Petit Verdot was planted in our Margaret River, Willyabrup, Leston vineyard in 2000. Generally blended into our Cabernet Sauvignons, the 2019 harvest of Petit Verdot was exceptional & therefore we have bottled the entire pick as a single vineyard varietal.

Once harvested, the grapes were then fermented in stainless steel tanks with traditional pump-overs carried out each day to aid fruit and tannin development. The parcels of fruit were then pressed to French oak barriques for 12 months maturation to encourage wine development and structural complexity. The use of French oak allowed for the integration of dusty savoury tannins.

Tasting Notes

This deep purple wine bursts with soft, floral aromas of violets & dark cherry & blackberry fruits. A full bodied wine with an earthy base, the palate is rich, generous, & lengthy with sensual waves of dark mulberry & blackberry & plum fruit flavour. A variety of contrasts – bold tannins that are ripe & inviting, an intensity of fruit, and yet a delicacy of flavours tingling on the palate.

The 2019 Season

The 2018 growing season ended with a wet winter, followed by a mild spring that opened 2019 vintage. In Western Australia the summer was atypical, remaining mild throughout. These cooler conditions dictated a later start to the harvest but allowed for a gradual and measured ripening of grapes.

The moderate conditions continued through autumn as the reds were harvested in April. The 2019 red wines show a concentration of flavour, elegance, definition and supple tannins, which are a signature of the slightly cooler years.

When to Drink and With What

Drink now and over the next few years. Petit Verdot pairs beautifully with all kinds of meat, particularly lamb and game, or serve alongside roasted field mushrooms topped with pecorino.

Varieties

Petit Verdot 100%

Regions

Margaret River

Numbers

Alcohol 14.5% v/v

pH 3.57

Acidity 6.08 g.lt

Residual Sugar 1.24 g.lt

MADFISH WINES

MARGARET RIVER AND GREAT SOUTHERN, WESTERN AUSTRALIA

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