

Gipsie
Jack



Gipsie Jack Petit Verdot

Vintage: 2007 Grape Variety: Petit Verdot 100%
Region: Langhorne Creek SA

Viticulture Notes

The fruit for this Petit Verdot comes from a small hand tended patch of vines. Smart Dyson trellis system provides a divided canopy. This allows optimum sunlight and exposure for full ripening and vine balance. This promotes flavour and tannin ripeness (physiological ripeness), not just sugar ripeness.

Winemaking Notes

- Petit Verdot was hand picked from a single block.
- De-stemmed and crushed.
- Cold soaked for approx 48 hours to ensure the retention of fruit flavours.
- Inoculated with yeast.
- Ferment continued over 7 days in small open top fermenters.
- Wine is hand plunged 2-3 times per day.
- Towards the end of ferment wine is drained, pressed and racked to oak.
- Maturation occurred in a mixture of both old and new French Oak.
- This wine spent 22 months in barrel prior to bottling.

Tasting Notes

Dark red and purple in colour with a fruit driven nose of ripe black and dark berry fruits, lifted floral/perfumed aromas are also present. The palate shows exceptional depth and fruit weight, spicy oak integration, excellent length and fine-grained tannins.