

Petit Verdot

2019

TASTING NOTES

Dark garnet colour with an aroma of concentrated violets, dried herbs and black berry. The Petit Verdot 2019 has a full bodied, bold fruit palate, with an intense earthiness.

TERROIR & WINEMAKING

About half a hectre of Petit Verdot was planted in 2001. Kirabo utilises 2.4t. It is situated in a North-South direction with Northern slopes. These vines gets more morning sun, which ensures a slower and even ripening process. The grapes are handpicked early in the morning in two different batches.

The two batches go through different fermentation processes each. During the fermentation process, a combination of punch-downs and pump-overs are used. We work gently with the grapes to ensure soft, silky tannins.

It is stored and aged in oak barrels for a minimum of 24 months and left for an additional 10 - 12 months in the bottle.

TECHNICAL ANALYSIS

Alc -14%

Rs-1.3 g/ℓ

TA-6.26 g/L

pH-3.7

Balling at Harvest: 15

Yield: 17 t/ha