



Petalon 2003 Hocus Pocus Cabernet Sauvignon

Product: Petalon Hocus Pocus Cabernet Sauvignon	Composition: 100% Cabernet Sauvignon
Vintage: 2003	Harvest Date: April 2003
Appellation: Margaret River	Bottling Date: January 2005
Winemaker: Bill Crappsley	TA: 5.7g/L
Vineyard: Rosabrook Estate	PH: 3.45
	Alc: 13.5 %

Vinification: The fruit was crushed and de-stemmed into closed stainless steel fermentation vessels. Temperature controlled fermentation between 25 and 30°C was conducted over ten days before being pressed off skins.

Oak Maturation: Restrained use of French Oak adds complexity to the wine while allowing the varietal fruit flavours to come to the fore.

Assessment: : Soft, juicy and plump. Delicious red berry flavours with integrated tannins and background oak showing structure and length. Perfect for current drinking.