HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Kingston Estate Echelon Petit Verdot



Price	£20.49
Code	KING060

The Kingston Echelon range showcases South Australia's finest varieties from the finest regions. Only wines of exceptional fruit vibrancy and flavour intensity are selected for Echelon, wines that have perfect drinkability now and the ability to age beautifully.

Tasting Notes:

Deep rich red in colour with a bouquet of violets, fruitcake, leather, dusty cedar and cigar box. Violets and dark fruit on the palate with flavours of plums, prunes, dark chocolate and coffee.

HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	The fruit was fermented in 20t static fermenters and pumped over 3 times per day for the first 4 days. Fement temperatures were allowed to peak at 25 - 27°C. The wine was drained off to finish fermentation in new American and French oak barrels. Only the light pressings were combined with the free run juice. The wines were left to settle for 7-14 days and then racked in American and French oak barrels for 18 months maturation.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	Australia
Region	Riverland
Type	Red Wine
Grapes	Petit Verdot
Vintage	2012
Body	Soft, fruity and smooth
Producer	Kingston Estate
Producer Overview	Kingston Estates was established by the Moularadellis family. The winery was built in 1985 on the corner of the family property next to the original vineyard as well as the family home.Today the winery can be considered two wineries in one: the original winery and the modern extension.The original winery is where they make their small batch super premium wines giving them the flexibility and control to develop parcels of wine into exciting styles that truly reflect the varieties and regions from which they come. State of the art tanks and winemaking equipment enhance their ability to produce commercial and larger volume bulk wines to the highest standard.
Closure Type	Screw Cap
Food Matches	This wine has the versatility to complement almost any dining situation. Try with rare beef, duck confit or as an accompaniment to mature cheddar.
Press Comments	Gold - 2015 Mundusvini, Germany, Gold 2015 Royal Sydney Wine Show. Bronze Medal, Sommelier Wine Awards, 2019.