

### **Wallington Petit Verdot 2004.**

I commend any winery, and this boutique one from Canowindra in the central Ranges of NSW, that holds back releasing its Petit Verdot as the end product really rewards the drinker with a wine that is hitting its straps at just the right time. Petit Verdot being a big wine needs time to evolve and develop and mature into something more discernable than the robust tannic red it is on day one. The pure succulent plums and cherries just subsume the senses here with an evocative spicy nose full also of violets and lush fresh liquorice. The aromas are classic and the palate rewards commensurately with pure smooth ripe fruit, that is well married with its oak, alcohol in check and delivers long and spice filled on the palate. The cherries resonate in the mouth for a long time, deliciously so. This is a perfect foodie wine as well that will go with a range of cuisine.

Food Match: Veal Cutlets

Alc: 14.7%

RRP: \$20

Cellar: Drink Now to 2012.