

OUR FLAGSHIP YELLOW LABEL SHOWCASES THE DISTINCTIVENESS OF OUR DISTINGUISHED SITES IN CLARE VALLEY, ADELAIDE HILLS AND COONAWARRA. THESE WINES CAN BE ENJOYED UPON THEIR RELEASE HOWEVER, THEY REWARD THOSE PATIENT ENOUGH TO CAREFULLY CELLAR THEM AND ENJOY WITH GENEROUS BOTTLE AGE.



# PETALUMA

## EVANS VINEYARD 2015 CABERNET SAUVIGNON MERLOT COONAWARRA



The renowned Coonawarra region in South Australia's South East, famous for its terra rossa soil had a wonderful wet cold winter in 2014. Spring and summer were then terribly dry until tropical cyclones off the Queensland and Western Australian coasts conspired to travel inland as tropical depressions and dump 25mm of rain onto Coonawarra in the first week of January. Some parts of South Australia received up to 200mm.

This rain was much needed and gave the old vines in the Evans Vineyard, planted in 1968, the shot in the arm to ripen their meagre crop. The rest of the ripening season was beautifully autumnal, cold nights and warm days, and we hand-picked Merlot on the 19th March followed by Cabernet Sauvignon on the 24th and 25th.

The fruit was transported from Coonawarra to our new winery near Woodside in the Adelaide Hills where the bunches were destemmed, crushed and chilled to fermenter and cold soaked for four days. Our chosen yeast strain was then added to conduct the primary (alcoholic) fermentation. Once a day all the fermenting juice was drained away from the skins and then pumped back up, gently extracting colour tannin and flavour. As the ferment approached sugar dryness, we inoculated the ferments with a

bacteria to encourage the malo-lactic fermentation (MLF), the conversion of hard malic acid to softer lactic acid.

At the completion of the primary fermentation, after about two weeks, the wine was drained off skins and the skins pressed. The combined wine was then transferred to new French oak to finish MLF. The Cabernet Sauvignon and Merlot batches were kept separate during fermentation and barrel ageing.

For the 2015 reds we used a combination of French oak, mainly from our long term favoured cooper, Dargaud et Jaegle, with smaller contributions from Quintessence and Seguin Moreau, all from forests in the centre of France. The wines went into barrel in mid-April and matured for 20 months.

When the wines were deemed to have enough oak maturation, the individual batches were pulled out of barrel and the blend decided upon. The blend was then put together in tank, before a gentle egg white fining (softens some rough edges and helps clarify the wine) and filtration to bottle in February 2017.

The 2015 Petaluma Coonawarra, a single vineyard wine from our Evans Vineyard at the northern end of the famed terra rossa, is a blend of 85% Cabernet Sauvignon and 15% Merlot.

This Cabernet dominant wine is Coonawarra through and through. Plum and black currant compliment spice and cedar, with wonderful soft abundant sandy natural tannin. Full and rich it has Coonawarra elegance and suppleness, with ripe spicy fruit and is a great drink now proposition, but is a wine that will age gracefully for decades.

A lovely example of Coonawarra Cabernet from a great hand-tended garden of old vines.

Bottled February, 2017.

**Andrew Hardy**  
Senior Winemaker

ABV%	14.2
TA g/L	6.0
pH	3.47
Dry Scale	Dry