

THE FIRST VINES EVER PLANTED IN THE PICCADILLY VALLEY WERE THE CHARDONNAY VINES ON THE SLOPE OF THE TIERS VINEYARD. MANY YEARS LATER, THE EARLY VISION OF ONE OF THE WORLD'S BEST CHARDONNAYS IS THE REALITY OF PETALUMA TIERS CHARDONNAY. AS THE FIRST AND FOREMOST OF PETALUMA'S DISTINGUISHED CHARDONNAY SITES IN THE PICCADILLY VALLEY, THE TIERS VINEYARD HAS PROVEN ITS INDIVIDUALITY. A TINY PROPORTION OF THE TIERS VINEYARD HAS BEEN BOTTLED SEPARATELY, A DECISION DEMANDED BY THE UNIQUENESS OF THE SITE AND ITS WINE. THE TIERS VINEYARD HAS A PERFECT NORTH EAST FACING PROTECTED SLOPE IN THE CENTRE OF THE PICCADILLY VALLEY WITH FRIABLE WARM SOILS BASED ON RARE 1800 MILLION YEAR OLD ROCK FORMATIONS. TIERS CHARDONNAY HAS INHERITED A RESILIENCE AND BREEDING WHICH WILL ALLOW IT TO DEVELOP THE COMPLEXITY WITH FINESSE, ACHIEVED ONLY BY A FEW OF THE WORLD'S GREAT CHARDONNAYS.



PETALUMA

TIERS CHARDONNAY 2016



The Tiers Vineyard in the heart of the Piccadilly Valley received excellent winter rainfall in 2015, before experiencing a terribly dry spring and then the hottest December on record. Climate change is now and real!

Happily the Piccadilly Valley received 80mm of rain in late January and a further 40mm in early February which really freshened the vineyard and helped it ripen its crop.

The perfectly ripe fruit was hand picked on the 13th of March and transported to our winery near Woodside, where it was destemmed, crushed, chilled and the juice separated in air bag tank presses to a stainless steel tank. The free run juice was then cold settled for a few days before being inoculated with our chosen yeast strain to conduct the primary (alcoholic) fermentation. The seeded juice was transferred into new French oak barriques (225 litres), mostly from our long favoured cooper, Dargaud et Jaegle, with contributions from two other French coopers, Francois Freres and Sirugue.

As sugar dryness approached, the barrels were inoculated with bacteria to encourage the malo-lactic fermentation (MLF), the conversion

of hard malic acid to softer lactic acid and topped. At the completion of MLF some while later, the barrels were emptied, the wine given a dose of sulphur dioxide and returned to barrel.

In early November, the barrels were tasted again and the wines pulled out of barrel and blended in a tank. The resultant blend was given a light milk fining before filtration to bottle in late November 2016.

The 2016 Petaluma Tiers Chardonnay continues the tradition and shows the provenance of the vineyard, the lowest and warmest in the Piccadilly Valley, first planted in 1979. Full and rich, cinnamon and almond complement nectarine and white peach on the nose. A creamy nutty finish is backed up by multi-layered fruit on the palate and an alluring hint of gun-flint and minerality, with lemon-lime framing the finish.

A wine that is approachable in its youth, the 2016 Petaluma Tiers Chardonnay will age gracefully under screwcap for many years.

Andrew Hardy
Senior Winemaker

ABV%	14.0
TA g/L	7.7
pH	3.17
Dry Scale	Dry