

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 2017



The Tiers Vineyard in the heart of the Piccadilly Valley experienced one of the wettest winters in 2016, before experiencing a cool dry spring which delayed flowering by a couple of weeks. This was followed by warm summer which accounted for a warmer than average growing season.

The perfectly ripe fruit was handpicked on the 12th of April, a full month later than the 2016 vintage. The pristine fruit was 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 malolactic fermentation (MLF), the conversion

of hard malic acid to softer lactic acid and topped. At the completion of MLF some three months later, the wine was given a dose of sulphur whilst in barrel to mature on yeast lees.

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 light milk fining before filtration to bottle in February 2017.

The 2017 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 and a touch of flintiness on the nose. A creamy, nutty finish is backed up by multi layered fruit on the palate with lemon and lime framing the finish.

A wine that is approachable in its youth, the 2017 Petaluma Tiers Chardonnay will age gracefully under screwcap for many years.

Andrew Hardy
Senior
Winemaker

ABV%	13.1
TA g/L	6.53
pH	3.11
Dry Scale	Dry