



PETALUMA

WHITE LABEL CABERNET SAUVIGNON 2018

Petaluma is committed to producing the very best wines from South Australia's most distinguished viticultural areas.

Coonawarra in the South East of South Australia is the premier region for Cabernet Sauvignon. Cooled by the cold waters of the nearby Southern Ocean, the famed terra rossa soils of the area help provide wonderful growing conditions.

The Coonawarra region experienced breaking autumn rains during 2017 Easter which carried through until October. The cold, wet winter and spring set the vineyards up for a great vintage. Late October and early November were really dry and cold and on early morning of 4th the temperature plummeted as an inversion frost struck throughout the South East. Our northern parcel of the Cabernet Sauvignon was sadly burnt, luckily the Evans vineyard escaped the clutches of the black frost. A warm summer followed, proceeded by a cool Autumn which allowed for the perfect ripening of Cabernet.

The Cabernet Sauvignon fruit was picked on the 9th and 10th of April 2018 similar with the long term average harvest dates. The fruit was transported from Coonawarra to our winery near Woodside in the Adelaide Hills, before destemming, crushing and chilling to ferment.

The must was cold soaked for four days and then inoculated with two chosen yeast strains. Once the fermentation began the fermenting juice was drained away from the skins each day, then pumped back up to re-float the cap of skins to sit below the heading down boards in

the fermenter. This method allows for a very gentle colour and tannin extraction during ferment.

The fermenting juice near sugar dryness was inoculated with a bacteria to conduct the malolactic fermentation (MLF), this is the conversion of hard malic acid to softer lactic acid. At sugar dryness the wine was pressed to tanks, sulphured, then run to barrel.

The 2018 Cabernet Sauvignon was aged in one and two use French oak barriques and hogsheads for a total of sixteen months. The individual batches were blended, given a light egg white fining to soften the tannins and clarify the wine, then bottled in December 2018.

The 2018 Petaluma White Label Cabernet Sauvignon is a medium bodied, elegant, dry red wine. The palate has hints of mint, black berry fruit and cassis with supple tannins

A classic Coonawarra Cabernet Sauvignon which is instantly appealing and will reward a decade of careful cellaring. Enjoy with roast or grilled lamb.

Mike Mudge
Senior Winemaker

ABV%	14.60
TA g/L	6.38
pH	3.50
Dry Scale	Dry



THE WHITE LABEL RANGE ARE CRAFTED IN THE SAME PETALUMA PHILOSOPHY AS THE HIGHLY REGARDED YELLOW LABEL. THE GRAPES ARE GROWN IN THE KEY REGIONS OF ADELAIDE HILLS AND COONAWARRA. THESE WINES ARE PERFECT TO ENJOY UPON THEIR RELEASE AND COMPLIMENT OCCASIONS WITH FRIENDS, FAMILY AND FOOD.