



# PETALUMA

## WHITE LABEL Chardonnay 2020

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

Leading into the growing season, the Piccadilly Valley in the Adelaide Hills received lower than average winter and spring rainfall and was also relatively hot until January. This skewed the overall average temperatures as the growing season was only slightly warmer than average at 1447°C days heat summation versus the seasonal average of 1414°C.

Once picked the fruit was transferred to our winery near Woodside in the Adelaide Hills. It was de-stemmed, crushed and chilled and the juice separated from skins and seeds in air bag tank presses. This juice was then cold settled before racking the partially clarified juice with our chosen yeast culture to conduct the alcoholic fermentation.

This fermentation was conducted in a combination of stainless steel tanks (70%) and French Oak barriques, hogsheads and puncheons. Towards the end of primary fermentation, the wines were inoculated with bacteria to encourage the malolactic fermentation (MLF), which is the conversion of hard malic acid to softer lactic acid. All of the vineyard parcels underwent partial MLF conversion. This process also adds complexity to the wine, adding creaminess and hints of butter.

Eighty percent of the components were then matured in barrel for seven months the balance in tank. In December the wines were emptied from oak and blended, cold settled, filtered and bottled on site at Petaluma.

The 2020 Petaluma White Label Chardonnay displays white peach and grapefruit with a slight creamy texture and lovely fresh acid lines. A modern Chardonnay which is delicate, yet rich and vibrant.

Enjoy chilled at 10-12°C with fresh seafood or poultry.

**Mike Mudge**  
Senior Winemaker

ABV%	13.39
TA g/L	6.16
pH	3.36
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.