



PETALUMA

WHITE LABEL Pinot Gris 2020

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

The 20th of December 2019 is a date which will not be forgotten in the Adelaide Hills. This day brought the devastation of the Cudlee Creek fires which ravished the Hills. Many homes, agricultural properties and vineyards were lost, including our Chardonnay and Pinot vineyard at the winery in Woodside. Fortunately the vineyards from which we source our Pinot Gris in the Piccadilly Valley were on the south western flank of the fire and were not affected by fire or smoke allowing us to harvest this pristine fruit.

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.

Pinot Gris unlike many other varieties in the Hills was not affected by a cool flowering period therefore yields were on par with the long term average at 7.5 tonnes per hectare.

We hand-picked the three small Pinot Gris vineyards on the 17th, 19th and 27th March with each of the individual parcels of fruit transported from the vineyard to our winery in Woodside. The fruit on arrival was chilled in our cold rooms overnight before being whole bunch pressed and kept separate in stainless steel tanks. The three parcels of juice were cold settled, racked then inoculated with yeast to conduct the primary (alcoholic) fermentation which lasted about four weeks. At sugar dryness the wines were chilled, racked off their bright pink yeast lees then blended and filtered to bottle at the beginning of September 2020.

Pale straw in colour the wine has white pear and floral aromas. The palate is dry with Nashi pear dominating and lemon nuances which combine with natural crunchy acidity. Enjoy this wine in its youth with lightly crumbed King George whiting or garfish.

Mike Mudge
Senior Winemaker

ABV%	14.1
TA g/L	7.26
pH	3.23
Dry Scale	Dry 3.12 g/L



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.