



PETALUMA

The Petaluma philosophy is anchored in distinguished vineyard sites and meticulous attention to detail. Petaluma is built on the belief that the best wines are created from the synergy between region, variety and site. Regarded as a crusader of the modern Australian wine industry, Petaluma has a prestigious reputation with five star awards and Langton Classifications.

2021 ANOVA Cabernet Sauvignon



Petaluma ANOVA is the ultimate expression of the three-way relationship between the climate, viticulture and winemaking expertise in order to craft a premium expression of wine from the region it heralds.

Crafted in small quantities from some of the finest parcels Coonawarra Cabernet Sauvignon fruit. Made in years only when grapes are of extraordinarily high quality.

GRAPE VARIETY

Cabernet Sauvignon

COLOUR

Bright red crimson

NOSE

Intense blackberry fruit, with hints of leafy cassis enhanced by aromatic notes of toasted cedar.

PALATE

The midpalate is powerful and dense, with exceptionally rich black and blue fruits. The tannins are refined and elegant, providing drive and persistence. Carefully selected, high quality oak plays a supporting role to the fruit, lending the wine layers of weight and texture as well as hints of spice and char.

VINEYARD REGION

Coonawarra

VINTAGE CONDITIONS

Vintage 2021 Coonawarra received good winter rains, which set up the vines well for the growing season. Temperatures during the growing season were warm with minimal heat spikes, the steady temperatures continued through vintage. There were minimal vintage rains, which reduced any pressure of disease.

WINEMAKING

Hand picked and selectively harvested from low yielding vineyards. All parcels fermented in premium stainless open top fermenters, with select parcels crushed and fermented with 10% whole berry inclusion. This wine has been meticulously crafted from our best Cabernet sites within Coonawarra, fermented and matured with incredible attention to detail and blended through individual barrel selection to craft the finest example of Coonawarra Cabernet from Vintage 2021.

WINE ANALYSIS

Alc/vol: 14.65%
Acidity (TA): 6.7 g/L
pH: 3.51
Residual Sugar: 0.2g/L

PEAK DRINKING

Will reward with careful cellaring for 10+ years.

FOOD MATCH

Pair with a classic wagyu ribeye on the bone

WINEMAKER

Ben Thoman