

The Petaluma story is about distinguished vineyard sites and meticulous attention to detail. Petaluma is built on the old world belief of planting the right varieties in specific wine regions. Regarded as a crusader of the modern Australian wine industry, Petaluma has a prestigious reputation with five star awards and Langton Classifications.

2022 White Label Chardonnay



WHITE LABEL RANGE

The White Label range are crafted in the same Petaluma philosophy as the highly regard yellow label. The grapes are grown in the key regions of Adelaide Hills and Coonawarra. These wines are perfect to enjoy upon release and compliment occasions with friends, family and food.

GRAPE VARIETY

Chardonnay

COLOUR Pale straw

NOSE

Fruit driven lift of pure white stone fruits, citrus and subtle hints to toasty oak.

PALATE

Bright and fresh varietal flavours of lemon citrus and fleshy white peaches. The palate has a fine creamy texture, which is complemented by a refreshing natural acid drive; a testament to its cool climate origins.

VINEYARD REGION Adelaide Hills

VINTAGE CONDITIONS

Vintage 2022 provided good winter and spring rainfall and mild weather through the ripening season. This allowed for a slow and even maturation of fruit.

WINEMAKING

The fruit for this wine is machine picked and gently pressed to stainless steel tank, cold settled and then racked to stainless steel tanks or older barriques for fermentation with a percentage of solids to add texture and weight. Approximately 50/50 split from stainless and oak with 10% new oak component from fermentation on staves. All parcels are kept separate throughout ferment and matured on lees for approx. 6 months before blending followed by fining, stabilisation and filtration prior to bottling.

WINE ANALYSIS

Alc/Vol: 13.45% Acidity (TA): 6 g/L pH: 3.33 Residual Sugar: 1.2g/L

PEAK DRINKING

Drink now or with careful cellaring up to 3 years.

FOOD MATCH

Salmon, creamy pasta dish or fresh seafood such as marron or crayfish.

WINEMAKER

Ben Thoman