



PETALUMA

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.

2021 White Label Rosé



WHITE LABEL RANGE

The White Label range are crafted in the same Petaluma philosophy as the highly regarded yellow label. The grapes are grown in the distinguished sites reflective of the optimum variety and regional combination. These wines are perfect to enjoy upon their release and compliment occasions with friends, family and food.

GRAPE VARIETY

Sangiovese 59.8%
Nebbiolo 37.6%

COLOUR

Pale pink in colour.

NOSE

Fresh red berry fruits, pink florals and savour botanical aromas.

PALATE

Summer red berry fruit flavours with hints of sour cherry. The mid palate is succulent and juicy with a textural, savoury edge and refreshing moreish acidity to finish.

VINEYARD REGION

McLaren Vale & Coonawarra

VINTAGE CONDITIONS

The 2021 vintage experienced temperatures which were warmer than the long-term average, with conditions throughout the growing season and harvest being consistently mild and dry. Vintage 2021 was near perfect and one to remember, producing wines of outstanding quality.

WINEMAKING

Sourced from predominately McLaren Vale and Coonawarra vineyards. Grapes were machine harvested, destemmed and then gently pressed. The juice was separated from the skins quickly to help retain the delicate pink colour. Sangiovese parcels were held on lees for 3 weeks prior to fermentation to emphasise fruit vibrancy and increase palate weight. Juices were clean racked to ferment in stainless steel. Each parcel was kept separate on light lees until the final blend which was then stabilised, filtered and bottled.

WINE ANALYSIS

Alc/Vol: 12.8%
Acidity (TA): 7.24g/L
pH: 3.23
Residual Sugar: 2.04g/L

PEAK DRINKING

Drink now or can cellar for up to 2 years.

FOOD MATCH

Match with an antipasto grazing platter or a gourmet picnic.

WINEMAKER

Ben Thoman