



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.

2016 Evans Vineyard Coonawarra Cabernet Sauvignon Merlot



Our flagship Yellow Label wines showcase the distinctiveness of distinguished sites in the Clare Valley, Adelaide Hills and Coonawarra. These wines can be enjoyed upon release, however, will also reward those with enough patience to carefully cellar them to enjoy with generous bottle age.

The Coonawarra wine region in South Australia is renowned for its terra rossa soil – a highly prized strip of land running 27km long, two kms wide and averaging 50cm deep. It comprises red soil over ancient limestone and offers the most distinctive terroir in the region. The highly acclaimed Evans Vineyard lies at the northern end of this famous strip of earth.

GRAPE VARIETY

Cabernet Sauvignon / Merlot

COLOUR

Dark purple to red

NOSE

Complex aromas of red and dark berry fruits, cassis, cedar with a subtle hint of the famous Coonawarra mint.

PALATE

Complex flavours of ripe dark berry fruits, cassis, dark chocolate and cedar. The mouthfeel displays long, persistent fruit drive detailed with elegant fine-grained tannins and classic Coonawarra seaspray notes to finish.

VINEYARD REGION

Coonawarra

VINTAGE CONDITIONS

The Evans Vineyard experienced a dry and cold winter in 2015, before a dry spring and an extraordinarily hot December. The region was then frosted on the 3rd December, amazingly late and a consequence of the dry year. The perfectly ripe fruit was hand-picked in glorious autumn sunshine, the Merlot and Shiraz on the 29th February and Cabernet Sauvignon on the 15th March, all much earlier than average due to the drought year.

WINEMAKING

Hand-picked fruit was crushed and chilled to macerate prior to fermentation under heading-down boards for gentle colour, flavour and tannin extraction. The wine was inoculated with selected yeast and rack and returned daily before being pressed to tank then moved to barrel. The wines underwent full malolactic fermentation. Following 19 months maturation in 100% French oak (60% new, 40% one year old), the wines were racked, egg white fined and lightly filtered before being bottled in January 2018.

WINE ANALYSIS

Alc/vol: 14.5%
Acidity (TA): 5.68 g/L
pH: 3.51
Residual Sugar: 0.17 g/L

PEAK DRINKING

Can be enjoyed now but will reward carefully cellaring for at least 15 years.

FOOD MATCH

Roast lamb with rosemary and mint.

WINEMAKER

Andrew Hardy