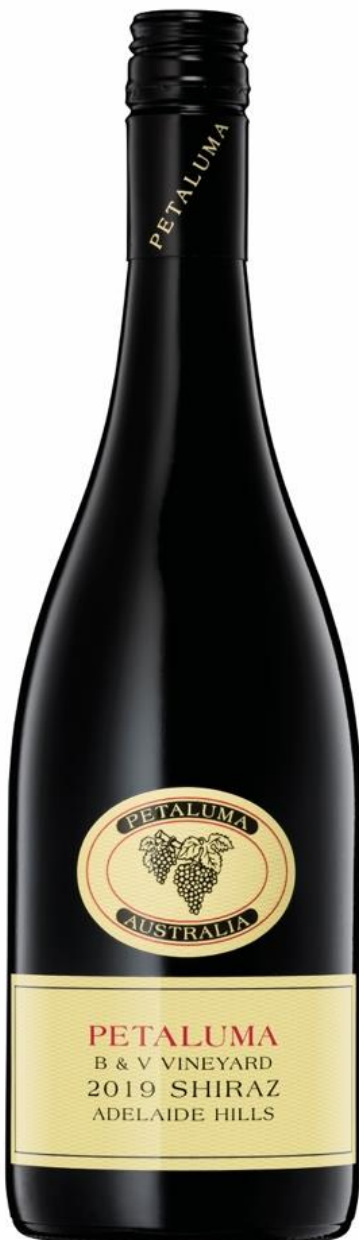




PETALUMA

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.

2019 B&V Vineyard Shiraz



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 be enjoyed with generous bottle age.

The B&V Vineyard is on the western escarpment of Mt. Barker in the Adelaide Hills and is planted on micaceous schist soils. Named after Bob and Verner Symons who planted the vineyard in 1992.

GRAPE VARIETY

Shiraz

COLOUR

Dark purple

NOSE

Complex aromas of dark berry fruits, anise, white pepper with hints of cedar and char.

PALATE

A medium-bodied and complex wine with luscious raspberry and dark berry fruits, alongside liquorice, white pepper and spicy cedar notes. The palate continues with a generous, sweet-fruit mid palate with mocha oak notes and talc-like tannins providing excellent structure with a lingering persistence of raspberry fruits.

VINEYARD REGION

Adelaide Hills

VINTAGE CONDITIONS

The 2019 vintage produced one of the smallest crops on record following a poor set then hail. The yield was down by 60% which concentrated fruit flavours. A warm summer led the overall growing season to be significantly warmer (1864°C days) compared to the long term average (1413°C). This was accompanied by very dry conditions from December through to the commencement of hand harvesting on the 4th April.

WINEMAKING

Organically grown and vinified, though not certified, the handpicked fruit was cold soaked before fermentation in stainless steel fermenters. Heading down boards were used for gentle colour, flavour and tannin extraction. The wine was then inoculated with QA23 and rack and returned daily before inoculation with malolactic bacteria whereby it was pressed to tank then racked to barrel. The wine was matured on 100% French oak (58% new, balance one year old) for 19 months before it was racked out of barrel, undergoing light filtration before bottling.

WINE ANALYSIS

Alc/vol: 14.5%
Acidity (TA): 6.2 g/L
pH: 3.47
Residual Sugar: 0.27g/L

PEAK DRINKING

Can be enjoyed now but will reward careful cellaring for up to 10 years.

FOOD MATCH

Barbecued meats

WINEMAKER

Mike Mudge