



# 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.

## 2018 Coonawarra Cabernet 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 but will also reward those with enough patience to cellar them carefully 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 distinctively unique 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

Deep red

### NOSE

Aromas of blackberry, black currant, mint, bay leaf and chocolate.

### PALATE

Dark fruit flavours of cassis, black cherry and blackberry with notes of green peppercorn, spice, tobacco, chocolate and vanilla.

### VINEYARD REGION

Coonawarra

### VINTAGE CONDITIONS

2018 Vintage saw a typically warm and dry growing season in Coonawarra with temperatures generally 1 degree Celsius above average. Spring rains brought good growth and soil moisture out of a relatively dry winter. January and February saw near ideal conditions deliver Cabernet Sauvignon with intense colour and flavour development. Mild conditions throughout March allowed for the harvest to occur at optimal ripeness.

### WINEMAKING

The grapes were handpicked and fermented in stainless steel. The fermenting must was drained and returned daily, removing the majority of the seeds, creating a softer tannin profile. Post fermentation the wine was pressed and filled to French oak for malolactic fermentation and aging. After 19 months in oak the wine was racked, filtered lightly and bottled.

### WINE ANALYSIS

Alc/vol: 14.6%  
Acidity (TA): 5.7 g/L  
pH: 3.51  
Residual Sugar: <2.0g/L

### PEAK DRINKING

On release. Ability to cellar for 10+ years.

### FOOD MATCH

Enjoy with roasted duck breast and pecan puree.

### WINEMAKER

Ben Thoman