



# 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.

## 2022 Hanlin Hill Riesling



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.

Planted in 1968, the Hanlin Hill vineyard is a unique site that follows the natural contours of the Clare Valley landscape. The slate geology, sandy loam soils and Mediterranean climate are perfect for producing the highest quality Rieslings characterised with a backbone of high natural acidity and the intense lime flavours distinctive of Petaluma Riesling.

### GRAPE VARIETY

Riesling

### COLOUR

Pale straw with green hue

### NOSE

Citrus notes jump out of the glass. Plenty of lime, lemon zest, orange blossom, stone fruits, green apple, jasmine flower and underlying passion fruit notes make for a very interesting aromatic profile.

### PALATE

Aromas flow perfectly from the nose to the palate. This wine shows richness and concentration of fruit with sweet fruits, blood orange, green apple layered with floral notes of jasmine and citrus blossom. Vibrant and balanced natural acidity gives the wine a great long finish.

### VINEYARD REGION

Clare Valley

### VINTAGE CONDITIONS

Vintage 2022 provided winemakers with good winter and spring rainfall accompanied with mild weather though the ripening season. These conditions allowed for a slow and even maturation of fruit.

### WINEMAKING

The grapes were handpicked and upon reaching the winery were chilled overnight before a light whole-bunch pressing.

The juice was cold settled and then racked. The clarified juice was inoculated with two selected yeast strains to undergo a cool fermentation in stainless steel lasting up to five weeks. Approaching sugar dryness, the wine was chilled and allowed to settle for a week prior to racking followed by blending and filtration.

### WINE ANALYSIS

Alc/vol: 13.1%  
Acidity (TA): 7.3 g/L  
pH: 2.95  
Residual Sugar: 3.2g/L

### PEAK DRINKING

On release. Ability to cellar for 3-5 years.

### FOOD MATCH

Enjoy by itself or with Asian cuisine.

### WINEMAKER

Paulo Correia