



# 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 Piccadilly Valley Chardonnay



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 Piccadilly Valley is the coolest viticultural region in South Australia. Tucked in behind Mount Lofty, the Piccadilly Valley is a jigsaw of sub-valleys with an underlying geology up to 1,800 million years old. Planted on relatively steep north and east facing slopes (up to 550m in altitude), the vines receive the full benefit of the warming early mornings. These distinguished vineyards favour delicate Chardonnay flavours and high natural acid.

#### GRAPE VARIETY

Chardonnay

#### COLOUR

Pale straw

#### NOSE

Complex aromas of citrus and peach with hints of cedar and toast.

#### PALATE

Generous and layered. The wine builds on a tight citrus line and focus with rich stone fruit characters and a subtle oak influence. The oak adds cashew and toasty notes whilst controlled malolactic fermentation provides a hint of butter and an added depth of flavour. The extended time in oak on lees has helped develop additional texture and hints of flint in the wine.

#### VINEYARD REGION

Adelaide Hills

#### VINTAGE CONDITIONS

Vintage 2022 provided good winter and spring rainfall, with mild weather through the ripening season. This allowed for slow and even ripening, producing fruit of excellent quality.

#### WINEMAKING

Vineyard parcels were handpicked, chilled overnight and then gently pressed to stainless steel tanks for cold settling. Post settling the parcels were rough racked to oak for fermentation. Each wine was then matured on lees with regular stirring for 10 months. All vineyard parcels were kept separate in barrel until the final blend selection, which was then stabilised, filtered and bottled.

#### WINE ANALYSIS

Alc/vol: 13.5%  
Acidity (TA): 7%  
pH: 3.11

#### PEAK DRINKING

On release but will reward careful cellaring for 5-10 years. Peak drinking 2027.

#### FOOD MATCH

Fresh seafood or roast chicken.

#### WINEMAKER

Ben Thoman