



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.

2023 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 yellow with green tinge

NOSE
Intense lemon citrus with complex nutty cashew and subtle buttered toast.

PALATE
Focussed and long, tightly wound finish but preceded with a flavourful and generous mid palate of toasted cedar and peach.

VINEYARD REGION
Adelaide Hills

VINTAGE CONDITIONS
Vintage 2023 in the Adelaide Hills experienced a cool and long ripening season with intermittent rain resulted in extended ripening with wines that were more towards the bright citrus than broader melon and peach. The cool wet conditions provided viticultural challenges, but well managed sites like those in Piccadilly delivered stunning fruit for complex Chardonnay.

WINEMAKING
Barrel fermentation on heavy solids followed by extended lees stirring with extended ageing on lees.

WINE ANALYSIS
Alc/vol: 12.9%
Acidity (TA): 8.1%
pH: 3.2

PEAK DRINKING
Drink now but will reward with careful cellaring for 5-10 years. Peak drinking to 2030.

FOOD MATCH
Seafood platters served with friends.

WINEMAKER
Ben Thoman