



# 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 Tiers Chardonnay



The first vines planted in the Piccadilly Valley were Chardonnay vines on the slope of the Tiers Vineyard. Today, that same vision to create one of the world's best Chardonnays is realised in the Petaluma Tiers Chardonnay, the pinnacle of Petaluma's distinguished Chardonnay sites captured in this unique bottling.

The Tiers vineyard in the heart of the Piccadilly Valley was planted over 40 years ago by Petaluma's founding father Brian Croser. The soils are free draining clay loams with the geology of calc-silicate which imparts the distinctive mineral characteristic in the Tiers Chardonnay.

### GRAPE VARIETY

Chardonnay

### COLOUR

Pale gold

### NOSE

Aromas of white peach, nectarine and lemon curd with a hint of flint.

### PALATE

Flavours of white and yellow stone fruits, citrus curd and grapefruit. The palate shows restraint and elegance with a fine creamy texture, underpinned by a graceful drive of mineral acidity and fruit persistence. The overall impression is a wine of finesse, restrained fruit concentration and subtle oak complexity.

### VINEYARD REGION

Adelaide Hills

### VINTAGE CONDITIONS

Plentiful winter rainfall preceded an extremely dry spring. Cold weather at the start of flowering led to poor fruit set resulting in one of the lowest yielding vintages for many years. The overall growing season was slightly warmer than the long-term average, skewed by two short heatwaves with cooler conditions between these spikes. These cooler phases offered a welcome reprieve resulting in pristine fruit prior to being hand harvested earlier than average on March 19th.

### WINEMAKING

Fruit parcels were sent from Piccadilly Valley to our nearby winery at Woodside before destemming, crushing and chilling to tank presses then pressed to tank. The juice was cold settled for a week then racked to barrels for fermentation and maturation on lees for around nine months in 100% new French oak barriques. The final blend is a barrel selection which underwent cold stabilisation and filtration before being bottled in January 2020.

### WINE ANALYSIS

Alc/vol: 14.0%  
Acidity (TA): 6.2 g/L  
pH: 3.12  
Residual Sugar: 0.82 g/L

### PEAK DRINKING

Enjoyed now but will further develop complexity and richness for up to 10 years from careful cellaring.

### FOOD MATCH

Seafood, canapes, white meats.

WINEMAKER: Mike Mudge