



# PETALUMA

The Petaluma story is about distinguished vineyard sites and meticulous attention to detail. Petaluma is built on the old world belief of planting the right varieties in specific wine regions. Regarded as a crusader of the modern Australian wine industry, Petaluma has a prestigious reputation with five star awards and Langton Classifications.

## 2021 White Label Chardonnay



### WHITE LABEL RANGE

The White Label range are crafted in the same Petaluma philosophy as the highly regarded yellow label. The grapes are grown in the key regions of Adelaide Hills and Coonawarra. These wines are perfect to enjoy upon their release and compliment occasions with friends, family and food.

### GRAPE VARIETY

Chardonnay

### COLOUR

Pale Gold.

### NOSE

The bouquet is fruit driven with a lift of pure white stone fruit, citrus and a hint of sweet spice.

### PALATE

The 2021 White Label Chardonnay is youthful and vibrant with flavours of white stone fruit, grapefruit pith and peach sorbet on the palate. The wine has a fine, creamy texture that is complemented by a natural acid drive.

### VINEYARD REGION

Adelaide Hills, Piccadilly Valley

### VINTAGE CONDITIONS

The 2021 vintage was warmer than the long-term average. However, conditions through the growing season and harvest were consistently mild and dry. This vintage was near perfect and one to remember as the wines produced are of outstanding quality.

### WINEMAKING

The fruit for this wine was machine picked and gently pressed to stainless steel tanks. It was then cold settled and racked to combination of stainless-steel tanks and older barriques for fermentation. A percentage of the solids were left in to add texture and weight to the wine. There was approximately a 50/50 stainless steel/oak split with a 10% new oak component for fermentation on staves. All parcels were kept separate throughout fermentation and maturation with them maturing on lees for approximately 6 months prior to blending, fining, stabilisation and filtration.

### WINE ANALYSIS

Alc/Vol: 13.4%

Acidity (TA): 7.4 g/L

pH: 3.26

Residual Sugar: 1.1 g/L

### PEAK DRINKING

Drink now and for up to 4 years.

### FOOD MATCH

Salmon, fresh seafood or creamy pasta dishes

### WINEMAKER

Teresa Heuzenroeder