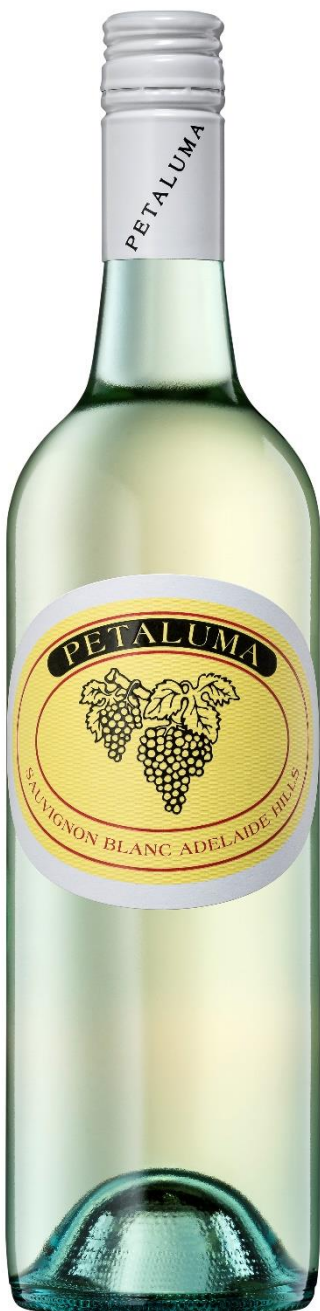




PETALUMA

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 Sauvignon Blanc



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

Sauvignon Blanc

COLOUR

Pale Straw.

NOSE

The bouquet is full of vibrant passionfruit, feijoa and fresh cut grass.

PALATE

The 2021 White Label Sauvignon Blanc has an emphasis on fruit purity with fresh passionfruit and feijoa flavours carrying from the bouquet to the palate with overlaid hints of both grapefruit and honeydew. This wine is Zest and refreshing with a generosity of sweet fruit on the mid palate being balanced by nigh, crisp natural acidity and those fresh cut grass flavours on the finish.

VINEYARD REGION

Adelaide Hills

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, chilled and then gently pressed with only the run free portions being used for this wine. The fruit parcels were racked clean to stainless steel tanks for fermentation and a short maturation on light lees. Select parcels were kept separate until the final blend. Following this the wine was filtered and bottled.

WINE ANALYSIS

Alc/Vol: 12.6%

Acidity (TA): 6.7 g/L

pH: 3.17

Residual Sugar: 2.5 g/L

PEAK DRINKING

Drink now and for up to 2 years.

FOOD MATCH

White fish, prawns, scallops or rice paper rolls

WINEMAKER

Teresa Heuzenroeder