

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.

Second Blooming by Petaluma Shiraz 2022



SECOND BLOOMING

Second Blooming by Petaluma is a new range of contemporary and minimal preservative wines. Embodied by the beauty of South Australia's native blooms. Vibrant in the glass, displaying all the uplifted nuances of our Limestone Coast vineyards. A perfect reflection of vineyard to glass without much intervention.

GRAPE VARIETY

Shiraz 85.36% Pinot Noir 14.64%

COLOUR Vibrant crimson red with purple hue

NOSE

Aromas of bright fresh red and dark berry with hints of mint.

PALATE

A generous plush, juicy blackberry flavour on the palate with soft round tannins.

VINEYARD REGION

Limestone Coast

VINTAGE CONDITIONS

Cooler spring growing season, warm flowering period and average to warm ripening period set up the wines for very good quality allowing grapes to be picked at their optimum with minimal disease or heat pressure.

WINEMAKING

Petaluma Second Blooming Shiraz is made with a philosophy of minimal intervention and letting the wine speak for itself. Careful harvest timing and gentle handling of the fruit produced a soft, generous fruit driven wine that is intended to be enjoyed early, and either chilled or not! To achieve this we ferment the grapes in skins in stainless steel fermenters between 22 and 24C before gently pressing, with a short maturation time in tank prior to careful blending and bottling.

WINE ANALYSIS

Alc/Vol: 14% Acidity (TA): 5.2 g/L pH: 3.58 Residual Sugar: 2.1 g/L

PEAK DRINKING

Drink now

FOOD MATCH

Fun and modern share plates, tapas or charcuterie.

WINEMAKER

Nicole Wilson