



# PETALUMA

Regarded as a crusader of the modern Australian wine industry, Over many decades Petaluma has forged a distinguished reputation by matching variety and region to craft wines with meticulous attention to detail. We've taken that same pioneering approach to create a new range of contemporary and minimal preservative wines – Second Blooming by Petaluma. These wines are a perfect reflection of vineyard to glass with minimal intervention.

## Second Blooming by Petaluma Chardonnay 2022



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.

A beautiful textural Chardonnay displaying citrus, ripe stone fruit and tropical green melon notes with a swirl of complexity from wild fermentation, lees contact and subtle oak influence.

### GRAPE VARIETY

Chardonnay

### COLOUR

Pale gold

### NOSE

Citrus zest, fresh peach, honeydew melon and subtle flint notes.

### PALATE

Generous stone fruit flavours with weight and texture from wild yeast complexity. Refreshing acid drive and fruit persistence linger on the finish.

### VINEYARD REGION

Limestone Coast

### VINTAGE CONDITIONS

The weather throughout the growing season was mild with average rainfall.

Moderate conditions continued with steady ripening and an even pace of harvest for the duration of vintage. The resulting wines reflect the favourable season showing vibrant fruit flavour and concentration.

### WINEMAKING

Made with minimal intervention. The fruit was crushed and pressed and then naturally fermented by the wild yeasts present on the grape skins. At the end of fermentation, the wine was chilled and kept on lees for a short period before being prepared for bottling.

### WINE ANALYSIS

Alc/vol: 13.0%%

Acidity (TA): 6.5 g/L

pH: 3.29

Residual Sugar: 5 g/L

### PEAK DRINKING

On release. These wines are best consumed early to allow them to express the best of their natural fruit freshness and vibrancy.

### FOOD MATCH

Seafood linguine, salmon fish cakes and thai style salad or grazing platter of soft cheeses.

### WINEMAKER

Teresa Heuzenroeder