



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 Pét Nat 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.

Naturally fermented, this Pét Nat is perfectly refreshing with beautiful citrus blossom and sherbet nuances.

GRAPE VARIETY

Chardonnay with a hint of blush from Pinot Noir

COLOUR

Blush, soft raspberry pink.

NOSE

Pink Fairy Floss, homemade lemonade and a hint of ginger.

PALATE

Super delicious, classic pear drops, baked apple pie with nuances of clove and a hint of scrumpy cider. Vibrant texture, plush flavour and weight with a refreshing 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 with partial natural fermentation in tank. The wine was subsequently transferred to bottle to complete fermentation. Sealed with a crown cap to capture a small amount of carbon dioxide, the result is a hazy, lightly sparkling wine. As natural as possible with no fining and no filtration.

WINE ANALYSIS

Alc/vol: 11.5%

Acidity (TA): 6.1 g/L

pH: 3.40

Residual Sugar: <1 g/L

PEAK DRINKING

On release. These wines are best consumed early after bottling in order to allow them to express the best of their natural fruit and fresh fermentation characters.

FOOD MATCH

Fresh antipasto, light grazing board, salmon roulades or as a gorgeous aperitif.

WINEMAKERS

Teresa Heuzenroeder / Ed Carr