



PETALUMA *Essence* BOTRYTIS 2010

The 2010 Petaluma Essence is the first release from our Coonawarra vineyard since 2003. The prolonged drought through the 2000's was not conducive to botrytis cinerea infection, but 2010 was the exception.

The Coonawarra region experienced a quite wet growing season with rain right through summer and autumn, providing perfect conditions for "noble rot".

The botrytised bunches of Sauvignon Blanc (55%) and Semillon (45%) were picked over two days, the 3rd and 18th of May. Selective hand picking ensured that only fully infected bunches were picked, the non-botrytised bunches being dropped as fertiliser.

The fruit was transported to our winery in Piccadilly where the grey mouldy bunches were whole bunch pressed and the juice settled for one month, before being racked clean and inoculated with yeast. The seeded juice was then transferred to one use French oak barriques, the primary fermentation taking seven months, as the poor yeast struggled with so much sugar.

The fermentation finally stopped leaving 174.7 grammes per litre of residual sugar and an alcohol of 13.0%. The barrels were emptied, blended, given a dose of sulphur dioxide and returned to oak for a further nine months. We filtered and bottled the blend on the 11th October 2011.

The 2010 Botrytis Essence is a special rare wine. Luscious honeyed marmalade and delicious spiciness overlay apricot, mango and a lovely toastiness from extended yeast lees contact and barrel ageing. The palate is very sweet, but has wonderful balancing acidity, and is silky on the finish.

This special wine is utterly decadent and luxurious now, and will also reward decades of careful cellaring.

A true labour of love from vineyard to bottle - and glass.

WINEMAKER

Andrew Hardy