

OUR FLAGSHIP YELLOW LABEL SHOWCASES THE DISTINCTIVENESS OF OUR DISTINGUISHED SITES IN CLARE VALLEY, ADELAIDE HILLS AND COONAWARRA. THESE WINES CAN BE ENJOYED UPON THEIR RELEASE HOWEVER, THEY REWARD THOSE PATIENT ENOUGH TO CAREFULLY CELLAR THEM AND ENJOY WITH GENEROUS BOTTLE AGE.



# PETALUMA

## EVANS VINEYARD 2013 CABERNET MERLOT SHIRAZ COONAWARRA



The renowned Coonawarra region in South Australia's South East, famous for its terra rosa soil received plentiful autumn and winter rain in 2012, before a very dry spring and summer leading into the 2013 vintage. Happily the Evans Vineyard received 38 mm of rain in November, a wonderful top up leading into the summer. The growing season was a bit warmer, at 1634° C days of heat versus the long term average of 1414° C days. Spring being dry, the region also experienced five significant frosts, luckily none damaging our vineyard.

The fruit from the Evans Vineyard was hand picked, the Merlot on the 13th of March followed by Shiraz and a batch of Cabernet Sauvignon on the 27th of March, and the final pick of Cabernet on the 6th of April.

The beautifully ripe fruit was transported from Coonawarra to our winery in the Piccadilly Valley in the Adelaide Hills, destemmed, crushed and chilled to fermenter. The must (skins, pulp and seeds) was cold soaked for four days before being inoculated with our chosen yeast strain to conduct the primary fermentation on skins.

The fermenters are Potter heading-down-board arrangements, whereby the fermenting cap of berries is held submerged under fermenting juice thereby never drying out. Once a day, all the fermenting juice is drained away to another tank and then gently pumped back up, refloating the cap. This gives very gentle extraction of colour and tannin from the skins. The alcoholic fermentation lasts about 2 weeks, and the wine was left on skins for another few days.

The sugar dry wine was then drained off, the skins pressed and the combined wine pumped to barrel. We also added bacteria at this stage to conduct the malo-lactic fermentation (MLF), the conversion of hard malic acid to softer lactic acid. For the 2013 reds we used barriques (225 litres) mainly from our favoured cooper Dargaud et Jaegle, with smaller contributions from Seguin Moreau, Taransaud and Sirugue.

When the wines were deemed to have enough oak, the individual batches were emptied from barrel and the blend decided upon. The 2013 wines spent 22 months in oak.

The 2013 Petaluma Coonawarra, all from the Evans Vineyard ended up at 73% Cabernet, 19% Merlot and 8% Shiraz.. This blend was put together, the wine egg white fined to soften tannin and help clarification, and filtered to bottle in February 2015.

This Cabernet dominant wine is Coonawarra through and through. Black currant and plum are complemented by spice and black fruits, with cedar and abundant soft sandy tannins. Rich and full, it also displays Coonawarra elegance and suppleness, and is a vintage that is immediately drinkable, but one that will age gracefully for some years.

Bottled February 11th 2015.

**Andrew Hardy**  
Senior Winemaker

ABV%	14.5
TA g/L	5.9
pH	3.5
Dry Scale	Dry