

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

B&V VINEYARD 2015 SHIRAZ ADELAIDE HILLS *Certified Organic*



The B&V Vineyard was planted in 1992 on micaceous schist soils on the western escarpment of Mt. Barker on the eastern edge of the Adelaide Hills. The hot days, influenced by the Murray River plains to the east, and the cold night air drainage from the central Adelaide Hills to the west create a large diurnal temperature differential through the growing season which exactly suits Shiraz for optimal quality. Two preferred parcels, "Provis" and "Wendouree" selections are chosen for this single vineyard release. These blocks are planted to vines from cuttings taken from these two great vineyards in the Clare Valley that we felt would do well in the quite dry region of Mt. Barker.

The B&V Vineyard received wonderful winter rain in 2014, before an incredibly dry spring and summer leading into the 2015 vintage. Happily the region received 80 mm of rain on the 7th of January which freshened the vines up beautifully, but which importantly extinguished the devastating Samson Flat bushfires which had been raging in the Adelaide Hills since New Years' Day.

The growing season accumulated more heat than usual, recording 1634° C days of heat versus the long term average of 1413° C days, but this data includes the months of March and April which were dry and warm, but by which time we had picked the fruit. The Shiraz was hand picked on the 7th of March, a whole month earlier than in 2014.

The fruit was transported from the vineyard near Mt. Barker to our newly completed winery near Woodside, destemmed crushed and chilled to fermenter. After a five day cold soak yeast was added to conduct the primary fermentation. The fermenters used are Potter heading-down-board fermenters, where the cap of skins is submerged below head boards, and always covered by fermenting juice. Once a day, the fermenting juice is drained away to another tank and then pumped back in, gently breaking up the cap and helping colour and tannin extraction.

As the wine approached sugar dryness, the ferment was inoculated with bacteria to conduct the malo-lactic fermentation (MLF), the conversion of hard malic acid into soft lactic acid. After two weeks on skins, the sugar dry wine was drained off, the skins pressed and the resultant wine gravity fed to barrel. The 2015, the first organically certified Shiraz, was aged in new French oak barriques (225 litres) and hogsheads (300 litres), and older shaved and fired barriques. New oak accounted for 72 % of the blend and was from a combination of coopers, mainly Dargaud et Jaegle, but also Francois Frere and Ermitage.

At the completion of MLF the barrels were emptied, the wine given a dose of sulphur dioxide and returned to barrel for maturation. After a total of 20 months, the two main parcels, Provis and Wendouree were emptied and blended, the resultant blend egg white fined to aid clarification and soften any aggressive tannins, and then filtered to bottle.

The 2015 B&V Shiraz is the first wine to be certified organically grown and made by Petaluma.

Big and brooding, it is a spicy aromatic cool climate Shiraz. Fragrant black pepper and spices blend with dark fruits and delicate cedar oak to produce a rich elegant mocha chocolate dry red, with abundant soft sandy natural tannins.

The 2015 B&V Shiraz will reward careful cellaring for decades, or can be enjoyed in its youth.

Bottled December 2016.

Andrew Hardy
Senior Winemaker

ABV%	14.0
TA g/L	5.9
pH	3.57
Dry Scale	Dry