

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

## HANLIN HILL 2016 RIESLING CLARE VALLEY



Lovely soaking rain in the winter of 2015 promised a good growing season. The old Hanlin Hill Vineyard, planted in 1968 on the eastern slopes of the Clare Valley then endured a really dry spring, and then the hottest December on record. The whole growing season was again about a month ahead of long term averages, so the vintage looked like being really early. Happily 42 mm of much needed rain fell in the week of the 22nd of January, and then another 11 mm in early February which both slowed ripening and importantly really freshened the vines. The rain also made a mess of our crop estimates, and berry size increased by about 30%, giving us a bumper crop.

We started handpicking the ripe Riesling bunches on the 8th of February and finished on the 22nd of February; again a very early vintage by historical standards. Picking in February in days gone by was unheard of, now it's the new norm.

The handpicked fruit arrived at our winery near Woodside in the Adelaide Hills in beautiful condition, and was destemmed, crushed and chilled before being pressed in air bag tank presses. The pristine free run juice was then held cold in tank, and the partially clarified juice inoculated with our chosen yeast strain to conduct the alcoholic fermentation.

This took between four and eight weeks, depending on the tank.

At sugar dryness the cloudy wines were chilled to -2 C, and allowed to clarify by settling, before the blend was put together. Filtration preceded bottling in June 2016.

The Hanlin Hill Vineyard is planted on predominantly red-brown loam over slate and is up to 550 metres above sea level. This vineyard has produced a very full flavoured dry slatey mineral Riesling, since the style first emerged with the first Riesling from Hanlin Hill in 1979.

The 2016 Petaluma Hanlin Hill Riesling is a bright delicate fragrant dry wine. The aroma has abundant citrus blossom and hints of spice and tropical highlights. The palate has beautiful searing acidity, cut apples and lemon-lime intensity, and then finishes with sweet fruit and chalkiness. Beautifully crisp and focussed, the 2016 Hanlin Hill Riesling is a wonderful drink now wine, but one that will age gracefully for many decades, a testament to the great Hanlin Hill Vineyard in a great year.

Andrew Hardy, Senior Winemaker

September 2016.

ABV%	12.3
TA g/L	7.6
pH	2.89
Dry Scale	Dry