



PETALUMA

WHITE LABEL NEBBIOLO DRY ROSÉ 2017

Petaluma is committed to producing the very best wines from South Australia's most distinguished viticultural areas.

We decided in 2006 to plant an area in one of our Coonawarra vineyards to Nebbiolo. This vineyard was originally planted in 1983, mainly to Cabernet Sauvignon, Merlot, Malbec and Cabernet Franc. As the region is hugely affected by the nearby Southern Ocean, the coldest body of sea water in the Southern Hemisphere, the choice of Nebbiolo as a likely candidate was deemed appropriate, as the variety is grown mainly in the cold mountains of north-west Italy in the Piemonte region.

The name Nebbiolo is thought to come from the Italian word nebbie, meaning fog and specifically the foggy mountains of north-west Italy. Similarly Coonawarra, although dead flat, is very foggy through the growing and ripening seasons.

Nebbiolo also traditionally needs plenty of sunshine to ripen, something Coonawarra does get. The block was subsequently planted in 2007 and 2008. Since the first Nebbiolo Rosé was crafted in 2016, the vineyard has been sold to our neighbours Sally and Andrew McLeod, who are continuing growing fruit for us.

Coonawarra experienced a cold wet winter in 2016. This was followed by a record breaking spring, huge rainfall and floods all over the state, culminating in a state-wide blackout

on the 30th of September, some parts of the state being without power for over a week. October continued cold and wet, with more flooding and widespread hailstorms. Happily we were spared hail in Coonawarra. Summer continued wet and cool and the vintage started much later than in recent years- it was back to pre-climate change days.

The fruit was hand picked on the 7th of April and transported to our winery near Woodside in the Adelaide Hills, where it was chilled in our cold rooms before being whole bunch pressed, separating the free run juice from the skins and seeds. This juice was then inoculated with yeast to conduct the alcoholic fermentation, which lasted about three weeks.

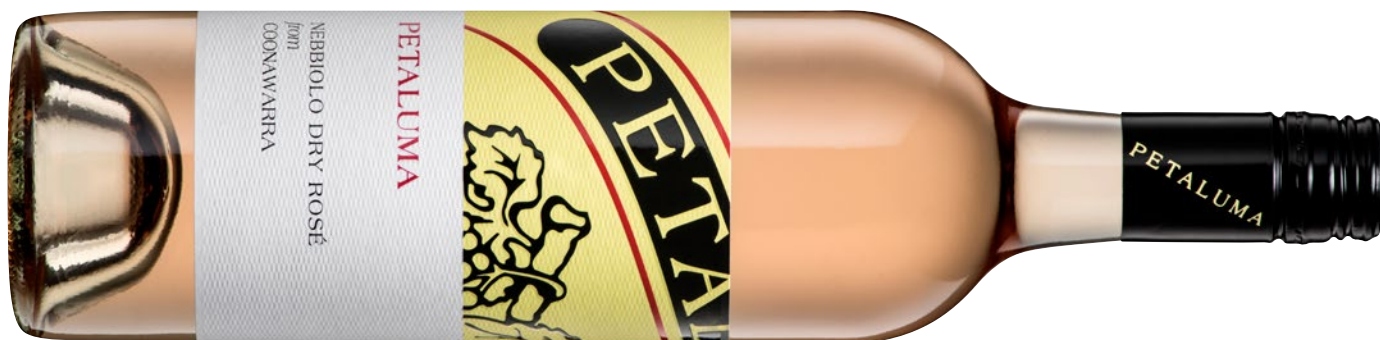
At sugar dryness the wine was chilled and then filtered to bottle on the 25th of August 2017.

The 2017 Nebbiolo Rosé is the second release of this wine. Pale steel salmon in colour, the Rosé has lovely strawberry, cranberry fruit, vivid and lively with grapefruit, pot pourri and white flowers. The palate is fresh and has zingy lush succulent cherries with wonderful natural acidity. A lovely touch of tannin balances the finish with lingering ripe fruit.

A wine to be enjoyed this summer chilled to the point of teeth chattering, and allowed to warm ever so slightly in the glass.

Andrew Hardy, Senior Winemaker

ABV%	14.5
TA g/L	8.1
pH	2.97
Dry Scale	6.7



THE WHITE LABEL RANGE ARE CRAFTED IN THE SAME PETALUMA PHILOSOPHY AS THE HIGHLY REGARDED YELLOW LABEL. THE GRAPES ARE GROWN IN THE KEY REGIONS OF ADELAIDE HILLS AND COONAWARRA. THESE WINES ARE PERFECT TO ENJOY UPON THEIR RELEASE AND COMPLIMENT OCCASIONS WITH FRIENDS, FAMILY AND FOOD.