

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 2017 RIESLING CLARE VALLEY



The winter of 2016 was incredibly wet and the spring that followed was a record-breaker, with enormous rainfall and widespread flooding across southern Australia. On the 30th of September the whole state of South Australia was plunged into darkness when freak storms hit the state and then Victoria, shutting down all power from the Victorian interconnector. Some towns went without power for over a week.

As a result of this crazy, wet wild spring, the old vines on Hanlin Hill, planted in 1968 on the eastern slopes of the Clare Valley, woke from their winter slumber later than for the last fifteen years and we started picking in March, more like the vintages of the seventies and eighties.

The vineyard received 1846°C days of heat, versus the long term average of 1773°C days, but again this heat accumulation is skewed by April's weather, by which all fruit had been picked.

We started hand picking in beautiful cool autumn sunshine on the 6th of March and finished ten days later. The fruit was transported to our winery near Woodside in the Adelaide Hills where it was

destemmed, crushed and chilled into tank presses for juice extraction. Only the finest free run juice is used for Petaluma Riesling.

The pristine juice was then held cold in stainless steel tanks and the partially clarified juice was then inoculated with a chosen yeast strain to conduct the primary (alcoholic) fermentation. These ferments lasted between four and eight weeks.

At sugar dryness the cloudy wines were chilled to -2°C and allowed to gently clarify by cold settling before filtration and bottling in Spring 2017.

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

The 2017 Petaluma Hanlin Hill Riesling is a bright delicate fragrant dry wine. The aroma has abundant citrus blossom with hints of spice and tropical highlights. The palate has searing acidity, ripe apples and lemon-lime intensity and finishes with sweet fruit and chalk.

Crisp and focussed, the 2017 Hanlin Hill is a wonderful drink now wine and will age gracefully for many decades, a testament to the great Hanlin Hill Vineyard in a truly memorably great Riesling year.

Andrew Hardy
Senior Winemaker

ABV%	12.8
TA g/L	8.9
pH	3.0
Dry Scale	Dry