

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

2017 CHARDONNAY PICCADILLY VALLEY

The winter of 2016 was a proper old-fashioned season, cold, really wet and long. Spring was almost a non-event, winter temperatures and rain extended into November. Records tumbled, rainfall kept coming and finally on the 30th September the whole State of South Australia was plunged into darkness when our power supply from Victoria was cut following an incredibly fierce storm. Some parts of the state were without power for over a week.

The rain kept coming through October, interspersed by a few warm days here and there and the vines development was delayed. We couldn't get onto the vineyards in the Hills it was so wet. By the middle of November there was massive flood damage all over the state and a freak hailstorm on the 11th of November with golf-ball sized hailstones smashed northern Adelaide and the Riverland. Amazingly December continued this theme, more rain and wild weather.

The rest of the growing season was cool and wet, with a couple of mini heatwaves in January, followed by more rain. The vineyards in the Piccadilly Valley accumulated 1452 Celsius days of heat versus the long term average of 1176 C days, so somewhat surprisingly a warmer growing season than would appear obvious.

After such a season it was a relief to start hand picking our Chardonnay

vineyards in the Piccadilly Valley in beautiful cool autumn sunshine. The first fruit came off on the 29th of March and we finished two weeks later on the 12th of April.

The fruit was transported from the Piccadilly Valley to our nearby winery just out of Woodside before destemming, crushing and chilling to tank presses. The skins were pressed and the resultant juices cold settled for a week, before seeding with a chosen yeast to conduct the primary (alcoholic) fermentation. The seeded juices were then transferred immediately to barrel.

For the 2017 vintage we chose barrels from a number of coopers, Dargaud et Jaegle being predominant, with barrels from Francois Frere and Sirugue making small, yet important contributions. The blend ended up with 40% new oak, all French, the remainder one and two use, also all French. A combination of barriques (225 litres), hogsheads (300 litres) and puncheons (400 and 500 litres) were used. We are increasingly using more big format and less barriques, resulting in less obvious oak and allowing fruit to shine.

Approaching sugar dryness the barrels were inoculated with bacteria to encourage the malo-lactic fermentation (MLF), the conversion of hard malic acid to softer lactic acid. At the completion of MLF the barrels were given a dose of sulphur dioxide, topped and allowed to rest.

After a total of eight months in oak the components were emptied from barrel into tank and evaluated. The blend was then compiled in tank and chilled to -2 C. This helped clarification as the yeast slowly settled to the tank floor. This final blend was then filtered to bottle in February 2018.

The 2017 Petaluma Piccadilly Valley Chardonnay is a full flavoured, richly textured wine. White peach, nectarine and lemon curd dominate the wine. Crunchy ripe apple and grapefruit complement the creamy barrel ferment complexity with light smoky toasty notes. Lemon meringue heralds a long layered finish with soft alluring acidity.

A wine of immediate appeal, the 2017 Chardonnay will reward careful cellaring for many years. This is a wonderful example of the modern Australian Chardonnay style and a testament to the great Piccadilly Valley vineyards Petaluma planted in the early 1980's.

Andrew Hardy
Senior Winemaker

ABV%	13.5
TA g/L	7.06
pH	3.18
Dry Scale	Dry

