

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

## 2018 CHARDONNAY PICCADILLY VALLEY



The Piccadilly Valley received plentiful soaking winter rainfall in 2017 and this continued into the first month of Spring. The summer was dry and warm with the vineyards in the Piccadilly Valley accumulating 1747°C days of heat versus the long term average of 1176°C days; quite a warm growing season. This was reflected in the picking date where we began hand harvesting the Chardonnay fruit on the 20<sup>th</sup> of March and finishing a week later on the 27<sup>th</sup>, a full two weeks earlier than 2017.

The fruit was transported from the Piccadilly Valley to our nearby winery at Woodside before destemming, crushing and chilling to tank presses with a small component being whole bunch pressed to tank. The resultant juices were kept separate as seven individual parcels and cold settled for a week, before seeding with our chosen yeast to conduct the primary (alcoholic) fermentation. The seeded juices were then transferred immediately to barrel.

For the 2018 vintage we chose barrels from a number of French coopers, predominantly Dargaud et Jaegle and Francois Frere with barrels from Sirugue, Cadus and DeJarnac making small, yet important contributions. The final blend is comprised of 32% new oak and the remainder one and two use barrels, in a combination of barriques (225 litres) and hogsheads (300 litres).

Approaching sugar dryness the barrels were inoculated with bacteria to encourage the malolactic fermentation (MLF), which converts the hard malic acid to softer lactic acid. Every barrel was monitored and assessed on merit, with the MLF fermentation often being arrested before completion and given a dose of sulphur dioxide to achieve optimum complexity. The barrels were then topped and allowed to rest on yeast lees for a total of eight months.

The blend was then combined in tank and chilled to -2°C to assist clarification as the yeast slowly settled to the tank floor. The final blend was then filtered to bottle in July 2019.

The 2018 Petaluma Piccadilly Valley Chardonnay is a full flavoured, richly textured wine. Yellow peach and nectarine dominate as is typical with all Piccadilly Chardonnay. In this warmer year the wine displays hints of honey and toasty notes along with soft alluring acidity.

A wine of immediate appeal, the 2018 Chardonnay 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.

**Mike Mudge**  
Senior Winemaker

ABV%	14.0
TA g/L	6.82
pH	3.10
Dry Scale	Dry