



PROJECT COMPANY SAUVIGNON BLANC 2016

Harvested in late February, the fruit was picked and transported to the winery in the cool of night and transported in small half tonne bins by tractor from our estate grown Fricker vineyard. This site was originally Cabernet Sauvignon planted in the early 90s by the Fricker family and was purchased in 2007 by Petaluma. Sauvignon Blanc was grafted to the established root stocks.

Today the vineyard can be seen from the winery and cellar door in Woodside of the Adelaide Hills. This close proximity to the winery insured speedy fruit processing allowing us a high quality canvas for a fresh aromatic wine.

Once the fruit was received it was crushed, chilled to two degrees celsius and pressed to a stainless steel tank overnight for cold settling, before being

run to barrel for fermentation. No yeast was used to inoculate the wine as a little extra wild ferment funk was what we were looking for.

A large portion of the barrels used were 3rd use Chardonnay barrels, in various formats (220 litre barriques, 300 litre hogs heads and 500 litre puncheons) which resulted in various rates of barrel maturation.

Fermentation finished in mid-March before sulphur was added in place to insure microbial stability and prevent oxidation, both of which are detrimental to wine quality. As an extra point of barrel variation several barrels were lees stirred by rolling at different rates (once daily, twice weekly etc.) this is where majority of the textural component of this wine comes from.

With so many interesting points of difference amongst the barrels, we were able to select and blend the best components. The 2016 Petaluma PPC Sauvignon Blanc is the result, combining texture, spice and bright tropical fruit. Enjoy.

Benjamin Kendrick

ABV%	12.6
TA g/L	7.0
pH	3.15
Dry Scale	2.0