



PETALUMA

The Petaluma philosophy is anchored in distinguished vineyard sites and meticulous attention to detail. Petaluma is built on the belief that the best wines are created from the synergy between region, variety and site. Regarded as a crusader of the modern Australian wine industry, Petaluma has a prestigious reputation with five star awards and Langton Classifications.

2023 ANOVA Chardonnay



Petaluma ANOVA is the ultimate expression of the three-way relationship between the climate, viticulture and winemaking expertise in order to craft a premium expression of wine from the region it heralds.

Crafted in small quantities from some of the finest parcels Adelaide Hills Chardonnay fruit. Made in years only when grapes are of extraordinarily high quality.

GRAPE VARIETY

Chardonnay

COLOUR

Bright pale straw with green hues.

NOSE

Intense floral citrus with toasted cedar.

PALATE

A generous peach and stone fruit mid-palate is balanced with focussed lemon acidity driving a persistent finish.

VINEYARD REGION

Adelaide Hills

VINTAGE CONDITIONS

Vintage 2023 presented a cool and long ripening season with intermittent rain resulting in extended ripening with wines that were more towards the bright citrus than broader melon and peach. The cool wet conditions provided viticultural challenges, but well managed sites like those in Piccadilly delivered stunning fruit for complex Chardonnay.

WINEMAKING

Handpicked and selectively harvested from low yielding vineyards. Parcels were whole bunch pressed with high solids fermented in barrel and drunk turtles. This wine has been meticulously crafted from our best Chardonnay sites within the Adelaide Hills, fermented and matured with incredible attention to detail and blended through individual barrel selection to craft the finest example of Adelaide Hills Chardonnay from Vintage 2023.

WINE ANALYSIS

Alc/vol: 13.3%
Acidity (TA): 8.7 g/L
pH: 3.2
Residual Sugar: 0.5g/L

PEAK DRINKING

Peak drinking 2030. Will reward with careful cellaring for 10+ years.

FOOD MATCH

Pair with coral trout or other flaky white fish in a rich cream and dill sauce.

WINEMAKER

Ben Thoman