



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.

2021 Coonawarra Cabernet Merlot



Our flagship Yellow Label wines showcase the distinctiveness of distinguished sites in the Clare Valley, Adelaide Hills and Coonawarra. These wines can be enjoyed upon release but will also reward those with enough patience to cellar them carefully to enjoy with generous bottle age.

GRAPE VARIETY

Cabernet Sauvignon & Merlot

COLOUR

Crimson red

NOSE

Leafy, cedar and raspberry coulis.

PALATE

A classic medium bodied style cabernet with red berry fruits and choc mint flavour. Flavours are paired with juicy acidity, silky tannin structure, and savory finish.

VINEYARD REGION

Coonawarra

VINTAGE CONDITIONS

The 2021 vintage in Coonawarra was outstanding for Cabernet Sauvignon, with mild, stable conditions supporting excellent fruit quality. Small berries with thick skins developed deep colour, rich flavour, and fine tannins, while slow, steady ripening allowed for optimal

picking decisions. With good fruit expression and structure, the wines show great balance and strong cellaring potential.

WINEMAKING

The 2021 Coonawarra vintage was exceptional, with mild conditions delivering small, concentrated berries of outstanding quality. Old-vine Cabernet Sauvignon from the Evans Vineyard was handpicked between 12th and 29th of April, with Merlot harvested on 16th April.

Cabernet Sauvignon (90%) was matured for 18 months in French oak barriques and hogsheads (40% new), while the Merlot (10%) rested in seasoned oak before blending and bottling.

Elegant yet powerful, with silky tannins and great length, it will cellar for more than a decade – a benchmark Coonawarra blend.

WINE ANALYSIS

Alc/vol: 14.3%

Acidity (TA): 6.7 g/L

pH: 3.49

Residual Sugar: 0.6 g/L

PEAK DRINKING

On release. Ability to cellar for 5-10 years.

FOOD MATCH

Spiced lamb tagine or crusty baguette with olive tapenade.

WINEMAKER

Allira Lord