



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 Hanlin Hill Riesling



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.

Planted in 1968, the Hanlin Hill vineyard is a unique site that follows the natural contours of the Clare Valley landscape. The slate geology, sandy loam soils and Mediterranean climate are perfect for producing the highest quality Rieslings characterised with a backbone of high natural acidity and the intense lime flavours distinctive of Petaluma Riesling.

GRAPE VARIETY

Riesling

COLOUR

Pale straw with green hue

NOSE

The bouquet is a delightful burst of floral elegance, dominated by aromas of white blossoms and citrus orchards. Notes of jasmine and elderflower dance gracefully, adding a layer of complexity. Zesty lime and green apple undertones also emerge.

PALATE

The palate shows exquisite balance of powerful fruit presence, crispy and textural richness. A refreshing burst of zesty lime and green apple takes centre stage with undertones of spiced apple tart and balanced natural acidity that invigorates the taste buds leading to a persistent finish.

VINEYARD REGION

Clare Valley

VINTAGE CONDITIONS

Vintage 2023 provided winemakers with a wet Winter and Spring provided excellent soil moisture for the growing season ahead, giving the wines and excellent start. Cooler than average temperatures throughout summer resulted in a long and slow ripening period, ideal for producing intensely flavoured and pure Riesling fruit.

WINEMAKING

The grapes were handpicked and upon reaching the winery were chilled overnight before a light whole-bunch pressing.

The juice was cold settled and then racked. The clarified juice was inoculated with two selected yeast strains to undergo a cool fermentation in stainless steel lasting up to five weeks. Approaching sugar dryness, the wine was racked followed by blending and filtration.

WINE ANALYSIS

Alc/vol: 13.3%
Acidity (TA): 6.7 g/L
pH: 3.11
Residual Sugar: 2.7g/L

PEAK DRINKING

Drink upon release but will reward with careful cellaring up to 5 years.

FOOD MATCH

Enjoy by itself or with Pork Belly Confit.

WINEMAKER

Ben Thoman