



# PETALUMA

The Petaluma philosophy is anchored in 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.

## 2024 Hanlin Hill Riesling



Our flagship Yellow Label wines showcase the distinctiveness of 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 2024 Hanlin Hill Riesling exhibits an intense nose of lemon citrus with hints of stone fruit.

### PALATE

Pithy, freshly squeezed lemon and subtle notes of peach are wrapped around a palate of focused minerality with a persistent finish.

### VINEYARD REGION

Clare Valley

### VINTAGE CONDITIONS

The 2024 growing season provided ideal ripening conditions for classic Clare Valley Riesling, with sufficient early rains followed by warm and dry weather. The harvest was relatively early, beginning on 19th February and concluding on 26th February.

### WINEMAKING

Overall, this Clare Valley Riesling is a testament to the region's ability to produce wines of finesse and elegance. Its combination of floral aromatics, crisp acidity, and textural richness make it a standout example of a well-crafted Riesling from one of Australia's premier wine regions.

### WINE ANALYSIS

Alc/vol: 12.6%  
Acidity (TA): 6.5 g/L  
pH: 3.03  
Residual Sugar: 1.7g/L

### PEAK DRINKING

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

### FOOD MATCH

Sashimi (particularly Kingfish), fresh spring vegetables (e.g. Asparagus or Broccolini).

### WINEMAKER

Ben Thoman