



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 Piccadilly Valley Chardonnay



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.

The Piccadilly Valley is the coolest viticultural region in South Australia. Tucked in behind Mount Lofty, the Piccadilly Valley is a jigsaw of sub-valleys with an underlying geology up to 1,800 million years old. Planted on relatively steep north and east facing slopes (up to 550m in altitude), the vines receive the full benefit of the warming early mornings. These distinguished vineyards favour delicate Chardonnay flavours and high natural acid.

GRAPE VARIETY
Chardonnay

COLOUR
Pale gold

NOSE
Complex aromas of fresh peach, nectarine, citrus zest and a hint of flint.

PALATE
Fresh peach and nectarine flavours, typical of Chardonnay from the Piccadilly Valley, are complemented by subtle oak spice and fine creamy texture from time on lees and partial malo-lactic fermentation. An elegant and restrained wine, it finishes with a lingering grapefruit pith acid drive and will develop great complexity with age.

VINEYARD REGION
Adelaide Hills

VINTAGE CONDITIONS
Following consecutive dry seasons, spring 2021 in the Piccadilly Valley began cool and wet, positioning the vines with a favourable start. Although the overall growing season was significantly warmer (1466°C days) compared to the long term average (1177°C), temperatures leading into and throughout harvest were consistently mild and dry. These conditions were perfect for long, even ripening to achieve optimum flavour intensity and acid retention.

WINEMAKING
Individual vineyard parcels were hand harvested, chilled overnight then gently pressed to stainless steel tank, cold settled and racked to oak for fermentation in French barriques (approximately 30% new) whereby they matured on yeast lees for 8 months. Individual vineyard parcels were kept separate until the final blend selection. The wines were then stabilised and filtered before bottling.

WINE ANALYSIS
Alc/vol: 13.5%
Acidity (TA): 7.66%
pH: 3.23
Residual Sugar: 0.5 g/L

PEAK DRINKING
On release but will reward careful cellaring for up to 10 years.

FOOD MATCH
Salmon, roast chicken, seafood dishes

WINEMAKER
Teresa Heuzenroeder