



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 Piccadilly Valley Chardonnay



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.

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 vineyards favour delicate Chardonnay flavours and high natural acid.

GRAPE VARIETY
Chardonnay

COLOUR
Straw yellow

NOSE
Vibrant lemon citrus and peach, complemented by refined oak notes of cedar and toasted spice.

PALATE
Rich and creamy, a full-bodied Chardonnay featuring luscious melon and stone fruits, with flinty and brioche-like complexity from extended lees contact.

VINEYARD REGION
Adelaide Hills

VINTAGE CONDITIONS
2024 was a warm and dry vintage, with minimal disease concerns. Supplementary irrigation was required to ensure even fruit ripening, but well managed vineyards produced excellent Chardonnay for full bodied table wines.

WINEMAKING
100%-barrel fermentation with solids around 250-400NTU. Extended aging on lees - up to 10 months. An intense and full bodied expression of Adelaide Hills Chardonnay, peach and melon flavours with generous lashings of classy French oak.

WINE ANALYSIS
Alc/vol: 13.7%
Acidity (TA): 7%
pH: 3.22

PEAK DRINKING
Drink now but will reward with careful cellaring for 5-10 years. Peak drinking to 2030.

FOOD MATCH
Classic Roast Chicken with tarragon butter for a French twist.

WINEMAKER
Ben Thoman