



# 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.

## 2019 Coonawarra 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, however, will also reward those with enough patience to carefully cellar them to be enjoyed with generous bottle age.

The Coonawarra wine region in South Australia is renowned for its terra rossa soil – a highly prized strip of land running 27km long, two kms wide and averaging 50cm deep. It comprises red soil over ancient limestone and offers the most distinctive unique terroir in the region. The highly acclaimed Evans Vineyard lies at the northern end of this famous strip of earth.

**GRAPE VARIETY**  
Merlot

**COLOUR**  
Dark purple

**NOSE**  
Ripe red berry fruits, anise, rosemary and savoury notes.

**PALATE**  
Plum and ripe red berry fruits, black liquorice and complex spices give way to a firm tannin structure with overlaying notes of cedar, hints of mocha oak and ozone/seaspray on the finish. A tightly structured wine with a savoury tannin profile. History has shown that it will benefit from at least ten years of bottle maturation.

**VINEYARD REGION**  
Coonawarra

### VINTAGE CONDITIONS

The growing season for 2019 in Coonawarra was warm through to harvest (1572°C days) compared to the long-term average (1414°C days). The old Merlot vines ripened perfectly in the idyllic warm and dry conditions. Hand picking began on the 3<sup>rd</sup> April with the vineyard producing an average yield of 9 tonnes per hectare.

### WINEMAKING

Each fruit parcel was handpicked before careful transportation to the Petaluma winery. The fruit was fermented in stainless steel static fermenters with heading down boards. Then, inoculated with our chosen yeast strain, the wines were rack and returned daily before being pressed to tank. The wines then spent 17 months in barrel (54% new French oak barriques and hogsheads with the balance in one year old French oak), during which time they underwent full malolactic fermentation. The wines then underwent racking, fining with egg whites and a light filtration before being bottled.

### WINE ANALYSIS

Alc/vol: 14.0%  
Acidity (TA): 6.54 g/L  
pH: 3.25  
Residual Sugar: 0.23g/L

### PEAK DRINKING

This wine can be enjoyed upon release and will reward careful cellaring for up to 15 years.

### FOOD MATCH

Roast meats or hearty Italian food

**WINEMAKER**  
Mike Mudge