



GRAPE-TO-GLASS

wines worth sharing

Petaluma 'Piccadilly Valley' Chardonnay 2021

Grape Varietal:	100% Chardonnay
Growing Region:	Piccadilly Valley, Adelaide - New Zealand
Senior Winemaker:	Teresa Heuzenroeder



For this vintage, the handpicked grapes were whole bunch pressed which was a decisive decision on previous winemaking preferences. The fruit was cold settled for only 24 hours before being racked from tank to oak barrels for fermentation, keeping parcels separate until the final blend.

The wine was again 100% fermented in oak barrels (with about 30% being new), using predominantly French oak barriques (from a mix of coopers) and only a few hogsheads. Teresa used some wild ferments but most of the barriques were inoculated with commercial yeasts.

As the wine reached the end of fermentation, it was made ready for malolactic fermentation, though the parcels were arrested quite early, with only 20% of the wine going through malolactic fermentation. Which is lower than previous vintages, and you can taste the wines more dynamic personality and great balance between its vibrancy, freshness and textural character.

The barrels were lee stirred every couple of weeks for around 8 months, until it was time for barrel selection and blending in December. The final blend comprises grapes from 5 vineyards, just 10 minutes' drive from each other - but they each have different clones, depending on which decade they were planted. The wine was then stabilised and filtered before bottling.

In your glass is a summer straw colour with a shining hue. On the inviting nose, classic aromas of white peach, nectarine and a note of lemon zest. The palate displays ripe red apples, peach, nectarine and a defined citrus seam which are complemented by a subtle oak spice. The wine has a fine buttery texture, derived from time spent on lees and that partial malolactic fermentation. The engaging palate also has an elegance and balance between those complex summer fruit flavours, supportive oak and the right amount of fruit acidity keeping the wine on track and resulting in a dynamic lingering finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 Petaluma 'Piccadilly Valley' Chardonnay has 13.5% Alc./vol. A classic dry style. Chill gently and serve in a generously shaped wine glass at 9° - 10°C.

Cellaring Potential:

Drinking perfectly well this season; and will age nicely for another 5 - 6 years.

Food Pairing Suggestions:

Perfect wine pairing with slow-roasted chicken, pork-n-crackling with apple sauce, smoked fish pie with creamy mash, stuffed artichoke, plus ideal with an aged brie on crusty bread - *enjoy.*



An elegant, balanced Adelaide Chardonnay that confidently speaks of where it's from.