

PETALUMA

Piccadilly Chardonnay 2023



Category: WINE

Style: WHITE WINE

Variety: CHARDONNAY

Region: SOUTH AUSTRALIA

Vintage: 2023

Volume: 750ml

Vineyard: The distinguished site vineyards in the Piccadilly Valley, the coldest wettest grape growing region in South Australia.

Vinification: Hand-picked before most was destemmed, crushed and pressed (94%). A small portion (6%) from Shed Block in Summertown was chilled and then whole bunch pressed. The juices were cold settled for a week and then seeded with the chosen yeast strains to conduct the alcoholic fermentation. The seeded juices were then transferred to barrel. The oak used were mainly barriques, overall, 40% of the barrels used were new French oak. After malo-lactic fermentation, the wine stayed in barrel for 8 months.

Palate: The 2016 Petaluma Piccadilly Chardonnay is a full flavoured, richly textured wine. Lemon curd, white peach and nectarine dominate the wine. Grapefruit and crunchy ripe apple complement the creamy barrel ferment complexity, cashews and butter softening out the high natural acid.

Technical Analysis:

Alcohol:	14.00%	pH:	3.10
Packaging:	6 x 750ml	Titrateable Acidity:	8.2
Hancocks Product:	25791		