



TASTING AUSTRALIA DINNER
Hosted by Petaluma

30th April 2012

Tasting Australia Dinner
Petaluma's Bridgewater Mill Cellar Door and Restaurant
30th April 2012
Chef: Zac Ronayne

CANAPÉS

*Fried Coffin Bay oysters, black fungus, sesame and ginger
caramel*

*Quail sausage wrapped in prosciutto, pumpkin toast and sage
Blue fin tuna, sweet corn and red pepper crumbs*

Croser Piccadilly Valley Sparkling Vintage 2009

Croser Vintage Rose 2008

Petaluma Hanlin Hill Clare Valley Riesling 2011

ENTRÉE

*South Australian yellow fin whiting both steamed and marinated,
avocado and radish*

Petaluma Piccadilly Valley Chardonnay 2009

MAIN COURSE

*Seared Hahndorf venison, roasted beetroot, celeriac pickle, dill
and horseradish*

Petaluma Mount Barker Adelaide Hills Shiraz 2010

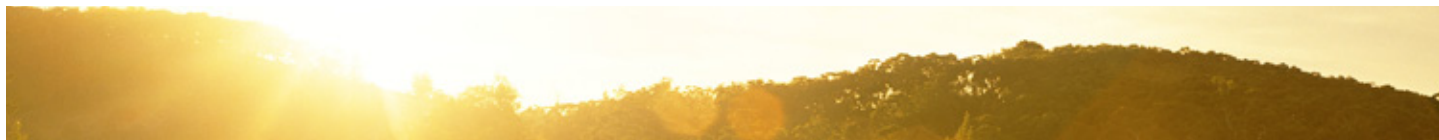
Petaluma Coonawarra 2008

CHEESE

*Geo, Barossa Valley Cheese Co. Barossa Valley
Heysen Blue, Udder Delights. Adelaide Hills
Centenary Cheddar, Farmers Union. Murray Bridge*

Petaluma Fortified Shiraz 2008

Petaluma Botrytis Coonawarra Sauvignon Blanc Semillon 2010





Petaluma's Winemaking Philosophy and Wines

Petaluma was founded in 1976 with a focussed vision to create ultra-premium wines by selecting the best sites within a particular Australian region suited to a chosen variety, thus creating the concept of Petaluma's "Distinguished Vineyards".

This approach defied established industry views in the 1970's. In this era mainstream Australian viticulture practices focused on exploiting Australia's sunny climate and board scale. Instead of following this trend, Petaluma's vision focussed on the importance of quality viticultural sites in Australia and this has been the foundation for the creation of Petaluma's great wines.

Petaluma's Piccadilly vineyards, in the Adelaide Hills, were chosen with the aim of developing more refined cool-climate chardonnay and sparkling wines. This was a very pioneering position as at the time there were no vineyard plantings in the Adelaide Hills and virtually no wine to make any kind of assessment from, a stark contrast to other established regions such as Clare and Coonawarra.

Petaluma's Mount Barker Vineyards, located on the eastern extremity of the Adelaide Hills, were chosen specifically for the purpose of cultivating a refined and unique style of Australian Shiraz and Viognier.

The cool climate of the Adelaide Hills has also made it ideal for producing Sauvignon Blanc and Pinot Gris. Unique in style, these wines are elegant and refined due to the many meso-climates within the Adelaide Hills.

Petaluma purchased the Hanlin Hill vineyard in 1979 for the specific purpose of producing a classic Australian Riesling. This vineyard was planted in 1968 and located high on the north eastern edge of the region at an altitude from 400 – 500 metres, making it one of the highest Riesling vineyards in Clare.

Petaluma set its sights on Coonawarra for the specific purpose of growing world class Cabernet Sauvignon and Merlot (a variety not common in Coonawarra at the time). The Evans Vineyard was purchased in 1978 from the late Australian wine legend Len Evans and is located in the heart of Coonawarra.

Andrew Hardy, our Senior Winemaker is Petaluma born and bred, having started his career at Petaluma in 1982. He has a strong conviction of the merit and lineage of wines created from one provenance. If he was restricted to one word to describe his winemaking philosophy, it would be minimalist; his aim is for the fruit to do the talking. True to the philosophy Andrew sees his role as ‘custodian of the vineyards’, believing that if the vineyards are great, and the winemaking responsive, the wines will be outstanding.

Andrew leads a passionate team of winemakers and viticulturists who drive a constant spirit of evolution and refinement. Their uncompromising attitude and attention to detail reflect the foundations established for Petaluma back in 1976.





Petaluma's Bridgewater Mill Cellar Door and Restaurant

As well as being home to some of our distinguished vineyards and winery, the Adelaide Hills is the location for our cellar door and highly acclaimed restaurant. Petaluma purchased the disused flour mill located in the small Adelaide Hills town of Bridgewater in the 1980's and converted it into our cellar door and restaurant. The Mill, had its original opening celebrations on the 1st of January 1861, and was one of South Australia's finest flour mills and the only one driven by water. The waterwheel, known as "The Old Rambler" was brought out from England in pieces and assembled here. It still turns today and is a key feature of the ambience of Petaluma's Bridgewater Mill Restaurant deck.

Petaluma's Bridgewater Mill Cellar Door and Restaurant is located just 25 minutes from Adelaide and has long been a popular destination in the Adelaide Hills for long lunches and special events, but exciting young chef, Zac Ronayne is attracting a whole new audience to the cellar door and restaurant. The 30 year old has made the kitchen his own since he started in 2010, whipping up stunning regional cuisine to serve with the latest Petaluma wines.

Both winemaker and chef share a passion for their crafts and similarly a desire to allow the beauty of the regional produce to shine through in the final result; food or wine.

At the age of 30, Zac Ronayne is an exciting young chef with boundless energy. He grew up in the Adelaide Hills, spending 20 years there, including a stint at Petaluma's Bridgewater Mill as Sous Chef (2004-2007), before embarking on a journey to explore the best food, flavours and produce appearing on tables all around Australia.

Zac spent 2 years at Nu Nu in Palm Cove QLD becoming Head Chef of the 2008 Gourmet Traveller Regional Restaurant of the Year. There he learnt a huge amount, discovering his passion for regional produce – especially fresh reef fish and tropical fruit - his love of education and sense of fun with food.

The Asian influences he found in tropical Queensland tallied closely with his own background as his mother specialised in Japanese food and he has made numerous visits to Japan. He is excited to stamp his own mark on the Mill's Contemporary Australian with Asian highlights menu, emphasising his philosophy of clean flavours with a sophisticated blend of style and simplicity.

Fresh and pure are the ideal adjectives when it comes to describing Petaluma's Bridgewater Mill; food, wine and region. The menu changes with the season giving inspiration for new dishes to be created and enjoyed.



ACCOLADES

*Ranked in the top 50 Australian restaurants by
Australian Gourmet Traveller in 2012*

*Australian Good Food Guide 2012
3 Chef Hats*

*The following are two recipes from Zac.
One you will enjoy tonight and one is from
our Autumn 2012 menu.*

TEMPURA COFFIN BAY OYSTERS WITH GINGER CARAMEL,
SESAME AND WOODDEAR MUSHROOM

12 coffin bay oysters
Wooddear mushroom (soaked & shredded)
2 tsp Sesame seeds (toasted)
10 Chives

GINGER CARAMEL

250g Caster Sugar
50ml Water
50g Ginger grated
2Tbsp Mirin
4Tbsp Soy
1Tbsp Rice Wine Vinegar
1 Star Anise

TEMPURA BATTER

250g Plain Flour
1 tsp Baking Powder
Soda Water (cold)

For the ginger caramel, heat the sugar and water in a sauce pan and bring to the dark caramel stage. Add grated ginger, star anise, mirin, rice wine vinegar and soy sauce (carefully it will bubble up).

Shuck the oysters and pat dry on paper towel, reserving the shells.

Combine the plain flour and baking powder in a bowl and mix in soda water to make a fairly thin batter. Coat each oyster with the tempura batter and deep fry in 180c oil for one minute until the batter is crisp and golden. Drain on paper towel.

Drizzle the oysters with ginger caramel. Place a little of the shredded wooddear mushroom in each of the oyster shells. Place a crispy oyster on top and sprinkle with toasted sesame and chopped chives.

*WINE MATCH:
Try this with
Petaluma Piccadilly
Valley Chardonnay*



HANDORF VENISON WITH DILL, ROASTED BEETROOT, CELERIAC PICKLE AND HORSERADISH

120g Handorf venison sirloin per person

Bunch of dill chopped

Baby beetroot (roasted in foil with Olive Oil,

Salt and pepper for approx. 30 mins)

Horseradish

CELERIAC PICKLE

1 celeriac cut into batons

3 Tbsp Water

50ml Extra Virgin Olive Oil

1 Tbsp Castor Sugar

20 Coriander Seeds

1 Bay Leaf

2 Pieces of Orange Peel

Salt

2Tbsp Lemon Juice (to finish)



For the celeriac pickle, place all items except the celeriac in a sauce pan and bring up to boil. Add the celeriac, put a lid on, and turn stove down to lowest setting. The celeriac will steam through, about fifteen minutes, once celeriac is tender stir through lemon juice.

Season Venison and sear off all sides in a smoking pan with a little vegetable oil. Then place in oven (180c) for 5 minutes turn and cook for a further 2 minutes until medium rare. Let rest for five minute and roll in chopped dill.

For service place roasted beetroot and celeriac pickle on a plate, slice venison in half and drizzle with a little of the pickle liquid and grated horseradish.

WINE MATCH:

Try this with

Petaluma

Coonawarra



In addition to Petaluma's Bridgewater Mill Cellar Door and Restaurant, we have also recently renovated and opened bed and breakfast accommodation in an old stone cottage right next to The Mill.



*Cellar door open 7 days 10am – 5pm
Restaurant opens for lunch daily from 12pm
Bookings recommended and events by appointment.*

Images from the night





















If you would like any additional information or images of the night please contact:

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Tasting Notes

PETALUMA
CROSER
AUSTRALIA



CROSER VINTAGE 2009 PICCADILLY VALLEY

The 2009 growing season in the Piccadilly Valley was marginally warmer and remarkably drier than usual, and was then hit by the infamous heatwave starting on Australia Day that affected the whole of south-eastern Australia. Happily the temperature plummeted on the 7th of February, and the remainder of the growing season was very cool, providing perfect ripening conditions.

The vineyards in the Piccadilly Valley received 1187°C days of heat, almost spot on the long term average of 1176°C days, and we began hand picking Pinot Noir on the 26th of February and Chardonnay on the 1st of March, again early for Piccadilly.

The hand picked bunches were chilled in a cold room for 24 hours in small trays before whole bunch pressing extracted the heart-run juice from the grapes. The partially clarified juice was then fermented predominantly in old French oak barriques using Petaluma's own selected yeast strain. About one third of the juice was fermented in small stainless steel tanks.

At the completion of the primary fermentation, all components were inoculated with our chosen bacteria to conduct the malo lactic fermentation, both to complex the wine and to soften the very high natural acid.

All the components were then blended into the base blend, comprising the 25th consecutive Croser tirage, in November 2009.

After the secondary fermentation in bottle, the wine aged on yeast lees for a minimum of two years, before disgorging began in December 2011.

Petaluma Croser 2009 is a blend of 62% Pinot Noir and 38% Chardonnay, all from the Piccadilly Valley.

A very fine, delicate mousse reflects the traditional method, fermented and aged in the bottle. Upfront ripe raspberry and a hint of strawberry combine with subtle biscuit aroma to highlight the long bracing acidity on the palate. A fine aperitif style that warrants some bottle age, the 2009 Croser Vintage is a complex fruit driven sparkling wine, and is reflective of the vineyards it is grown in and the delicate traditional winemaking employed.

Andrew Hardy
Winemaker



PETALUMA
CROSER
AUSTRALIA



CROSER ROSÉ 2008 PICCADILLY VALLEY

The 2008 vintage was punctuated by warm to hot weather and heatwaves making it a fast and furious vintage. A warmer than average spring and no significant rainfall meant an early budburst for the Pinot Noir and Chardonnay vines. There was no respite from the warm weather through December and January with meagre rainfall so the grapes ripened earlier than usual. We started picking very early, on the 23rd February, and finished in early March.

Made from 100% Pinot Noir fruit from selected vineyards within the Piccadilly Valley, Croser Rosé grapes are handpicked, chilled and whole bunch pressed before fermentation in old barriques. In almost all ways this wine is made in the Traditional Method, true to the Style of Petaluma Croser.

The minor difference with the rosé is that we used some late picked and riper Pinot Noir fruit to give us more strawberry characters and to enhance the delicate hue of the rosé. We fermented about 1 tonne of this riper fruit on its skins for a week and allowed it to spend some time in old oak barrels. This helped the wine develop more colour and riper red fruit characters as well as balancing the acidity of the base wine. The result is a very delicate hue and a well balanced and sophisticated sparkling rosé wine with great poise, drive and clarity.

Croser Rosé was tiraged in November 2008 and then aged on lees for over two years before disgorging.

With a delicate and refined salmon hue the Croser Rosé has a creamy mousse and aromas of pomegranate, wild strawberry and cherries, with biscuity undertones. It is an elegant, delicate expression of the delicious summer fruits that makes sparkling rosé so appealing.

WINEMAKER

Andrew Hardy





HANLIN HILL CLARE VALLEY RIESLING 2011



The Clare Valley had another wonderful wet, cold old fashioned Winter in 2010. Above average rainfall right through in to Spring ensured the underground water reserves were fully topped up and the old vines went in to the growing season in luxury.

The Hanlin Hill Vineyard received 1761°C days of heat versus the long term average of 1773°C reflecting the warm Spring, as Summer and Autumn were quite cool.

The beautifully ripened fruit was handpicked from Tuesday 15th March to Saturday 19th, the fastest we have ever harvested as a result of a small crop and the imminent rain coming which resulted in us employing more pickers than usual. The rain then began on Saturday night and 100mm fell in the next few weeks. We escaped by the skin of our teeth!

The handpicked fruit was then transported to our winery in Piccadilly, where it was de-stemmed, gently crushed and pressed in Willmes Tank Presses. Only the premium juice was retained, the pressings being discarded. The juice was then cold settled for ten days at 0°C, before it's partially clarified juice was "racked off" from lees. This bright juice was then inoculated with our chosen cultured yeast strain, and the alcoholic fermentation was conducted over the next eight weeks at a low temperature.

At sugar dryness, the wine was chilled to -2°C and allowed to settle, the drying yeast dropping to the bottom of the stainless steel tanks. A gentle racking and filtration off the yeast lees proceeded bottling in August 2011.

The Hanlin Hill Vineyard has produced full flavoured, dry, slatey, mineral, Riesling since before the first Petaluma release in 1979. The 2011 will stand the test of time to become one of the hallmark vintages. The cool growing season, and especially the critical ripening months of January and February have contributed to the outstanding high natural acid that this wine shows.

The wine is intensely aromatic, with floral and tropical fruit and a magnificent spine of minerality and citrus. Intense lemon/lime on the palate and wonderful fruit sweetness on its middle palate combine with a mineral, life finish.

The 2011 will surely evolve in bottle as beautifully as the other classic cool Clare year 2002. It will age extremely slowly and gracefully for many decades, the screwcap helping to retain freshness. The 2011 Riesling is a wine to sit alongside the great 1980 and 2002 vintages.

Andrew Hardy, September 2011



PETALUMA CHARDONNAY 2009



VINTAGE

The 2009 growing season was marginally warmer than average and remarkably dry for Piccadilly. In late January 2009 the southern part of Australia received the now infamous heatwave. Happily in SA the temperature dropped dramatically on 7 Feb and the remainder of the season was very cool and provided perfect ripening conditions. The Piccadilly Valley was not spared the heatwave, but the fruit was still immature enough to not be badly affected. We began hand picking on the 21st of March and this continued through to conclusion on the 2nd of April.

VINEYARD

Petaluma's 7 distinguished vineyard sites in the Piccadilly Valley sub-region of the Adelaide Hills are now over twenty five years old and are all on north and east facing slopes at 400-500m above sea level. The valley has the coolest and most Burgundy-like climate of South Australia with free draining aerobic red soils over Cambrian shales. The vineyards are closely spaced with vertical canopies and are fastidiously managed, with shoot and fruit thinning to achieve modest crop levels of around 5 to 7 tonnes per hectare.

VINIFICATION

20% of the grapes were whole bunch pressed. 80% of the partially clarified juice was barrel fermented, two thirds in new and one third in second use barriques, all French oak mainly from the Vosges forest and our favoured cooper, Dargaud et Jaegle. 70% of the components underwent malo-lactic fermentation which softened the naturally high acid and added complexity. The barrel fermented portion was lees stirred once a week and after 7 months ageing, the various components were blended and bottled.

COLOUR

Pale straw, clean and bright.

NOSE

The cool, dry 2009 vintage has produced a deliciously delicate, yet full flavoured Petaluma Chardonnay. Ripe nectarine and white peach aromas are complemented by generous but subtle oak.

PALATE

Lovely lingering natural acidity is the hallmark of a great Piccadilly Chardonnay, and the 2009 has plenty. It is long and finely structured, with great complexity and creamy mouthfeel. The 2009 Petaluma Chardonnay will go down as one of our best ever.

FOOD SUGGESTION

Roast pork with all the trimmings or a rich white fish dish.

WINEMAKER

Andrew Hardy



ADELAIDE HILLS SHIRAZ 2010

The B&V vineyard was planted in 1992 on micaceous schist derived soils on the western escarpment of Mt Barker on the eastern edge of the Adelaide Hills. The climate and soils of this vineyard closely resemble those of the Cote Rotie in the Northern Rhone Valley where Shiraz and Viognier are native varieties.

The hot days influenced by the Murray River plains to the east and cold night air drainage from the central Adelaide Hills to the west create a large diurnal temperature differential through the growing season which exactly suits Shiraz grown for optimal quality.

The B&V vineyard received 1840°C days of heat in the 2010 growing season, significantly more than the long term average of 1413°C days. This heat was tempered by excellent rains which fell between October and January, and the vines produced a crop of exceptional quality.

We hand-picked the perfectly ripe fruit from two different Shiraz clones between the 8th and 11th of March, and the fruit was transported to Petaluma's winery in nearby Piccadilly. The whole bunches were destemmed and gently crushed and the must chilled to allow a cold soak in fermenter, before being inoculated with our chosen yeast strain. Petaluma favours Potter heading-down-board fermenters for quality primary fermentation. The Potters and "drained and returned" once per day, that is, the fermenting juice is drained off and pumped back over, refloating and gently breaking up the submerged cap of skins. The ferment lasted between two and three weeks, at which point the wine was sugar dry.

The resulting wine was then drained off and the skins gently pressed. Individual components were gravity fed to French oak barriques from our favoured cooper Dargaud et Jaegle. Bacteria were also introduced to encourage malo-lactic fermentation. The wine was racked from barrel, allowed to settle, racked again and returned to barrel. The 2010 Shiraz spent a total of 18 months in oak, a combination of 2/3 new and 1/3 older barrels. During this time, the wine was racked out of barrel four more times, aiding clarification. The finished wine was gently filtered prior to bottling on the 2nd and 3rd of November 2011.

The 2010 Shiraz is a dark, brooding, spicy, vibrant dry red. The aroma has loads of spicy dark fruit, and cherries and blackberries are complemented by a touch of anise. The palate is full and rich, with sweet black fruits and continues the spicy savoury theme. Lovely cinnamon and toasty oak complement fine, abundant tannins.

The 2010 Petaluma Shiraz contains just a splash of co-fermented Viognier, a mere 1%. The 2010 is an excellent vintage, and whilst drinking beautifully now, will reward many years of careful cellaring.

WINEMAKER

Andrew Hardy





PETALUMA COONAWARRA 2008

Although the winter of 2007 was drier than usual, we received wonderful soaking spring and early summer rain in our Evans Vineyard in Coonawarra. The growing season was also pretty cool, the vineyard receiving 1503° C days of heat, slightly more than the long term average of 1414° C days. Happily, after the rigours of the very frosty lead up to the 2007 vintage, we had no significant frosts in Coonawarra in the growing season. The ripening months of February and March were quite cool, and the old vines ripened their meagre crop in mid-March.

We hand picked all our fruit, taking the Merlot on the 13th and 14th, Shiraz on the 17th and Cabernet Sauvignon from the 18th to the 20th of March. The pristine whole bunches were then trucked to our winery in the Piccadilly Valley, destemmed, crushed and chilled into a combination of Potter heading –down-board fermenters and 1.5 tonne open fermenters. The cold must was then inoculated with Petaluma's chosen yeast strain to encourage primary fermentation after 3 to 4 days cold soaking. The Potter fermenters were racked and returned once per day, that is, the fermenting juice is drained away from the skins to another tank and then pumped back up, refloating the "cap". This helps colour and tannin extraction and is quite gentle.

The open fermenters are hand plunged twice per day, ensuring the floating cap does not dry out. The alcoholic fermentation lasted up to 15 days and the wines were left on skins for a further few days to help tannin extraction, aroma flavour complexity.

The sugar dry wine was then drained off, the skins gently pressed and the blended wine gravity fed to barrel after settling for 24 hours. Malo-lactic fermentation was encouraged in barrique using chosen native bacteria. At the completion of malo, the wine was racked out of oak, analysis checked and sulphur dioxide added before being returned to barrel.

At Petaluma our favoured cooper is Dargaud et Jaegle, based in Burgundy, and our Coonawarra reds are all matured in French oak barriques from the forests of Alliers and Nevers. These forests produce very fine grain oak, ideal for fine reds from Coonawarra. The individual batches were blended after 20 months in barrique, egg white fined and then gently filtered to bottle, in February 2010.

The 2008 Petaluma Coonawarra is once again a blend of predominantly Cabernet Sauvignon(60%) and Merlot(31%), with Shiraz(9%) making up the balance.

Typically elegant Coonawarra Cabernet Merlot in style, the Shiraz adds a lovely sweet supple middle, important in a wine so young. Deep intense colour with soft, sandy abundant tannin, the 2008 Petaluma Coonawarra is a big brooding dry red, and ranks amongst the best vintages in Coonawarra. While the wine is soft and approachable now, it really deserves very long term cellaring to allow the underlying cedar and spice to fully develop. A vintage to keep!

WINEMAKER
Andrew Hardy

