



# SECTION 181

2012  
SINGLE VINEYARD GRENACHE

*Our family range reflects the progression of the Patritti business since its establishment in 1926. The single vineyard wines showcase our founder's understanding of the importance of terroir through the selection and subsequent purchase of these vineyards. The other wines tell the story of our home, our journey, our legacy.*

*Giovanni Patritti purchased Section 181 Branson Road, Tatachilla in the region of McLaren Vale in 1960 to further their vineyard holdings. Among other varieties, a section of the property was planted to Grenache. Today, fifteen acres of the original dry grown Grenache vines remain and are used to make this single vineyard wine.*

## VINEYARD

Located less than 4km from the Gulf of St Vincent, the Tatachilla vineyard's climate is slightly cooler due to the prevailing sea breezes. The soil is characterised as yellow and buff sandstone, pebbly sandstone, and clay, providing ideal conditions for the old, dry grown Grenache vines with an average age of 50 years.

## VINTAGE

Cool periods through October and November affected flowering and fruit set leading to lower fruit yields. Average spring rainfall meant subsoil moisture was very good and useful summer rain kept moisture levels on target. Summer temperatures were slightly above average with no extreme heat events. Overall quality is outstanding with the reds showing remarkable varietal character with rich flavour, great structure and fine tannins.

## VINIFICATION

Harvested at optimal flavour and tannin ripeness, the fruit was hand picked and fermented in small batches to bring out the individual characters. Left on skins for seven days the ferments were regularly tasted to ensure the resulting wine was soft and not over extracted. Using a gentle hand the ferments were pressed, blended then transferred to seasoned French demi muid barrels for twelve months adding complexity to the finished wine.

## TASTING COMMENTS

Bright red-purple in colour the wine is almost opaque. A fragrantly perfumed nose of cherry, plum and red berries flow through to the palate. Medium bodied and complex, the palate is long yet delicate with fruit flavours complemented by subtle spice and cedary oak.

## CELLARING

Drink now or cellar for 10+ years

## FOOD PAIRING

Paprika spiced lamb with chickpea and herb salad

## WINEMAKERS

James Mungall & Ben Heide



REGION: McLaren Vale  
SUB-REGION: Tatachilla  
VARIETAL: Grenache (100%)  
ALC/VOL: 14.5%