



# LOT THREE

2013  
SINGLE VINEYARD SHIRAZ

*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.*

*In 1960 Giovanni Patritti needed to acquire more land to sustain the growth of the Dover Gardens winery and the natural choice was the nearby region of McLaren Vale. He purchased the property at Lot Three Elliot Road, Blewitt Springs and by 1969 twenty five acres of Shiraz had been planted. With an average age of 50 years, the vines on this site give the Lot Three Shiraz an identity of its own.*

## VINEYARD

Our vineyard at Lot Three Elliot Road, Blewitt Springs was planted to Shiraz though the 1960s on the ancient 56 million year old soil known as North Maslin Sand. An elevation of 156 metres, sandy free draining soil and mild to warm climate create an ideal growing medium for our old vines.

## VINTAGE

Solid winter rains provided good levels of subsoil moisture before a dry spring. Summer continued dry with mild daytime temperatures and cool evenings. A burst of heat in late January quickened fruit ripening and lead to a short, compact vintage. Overall fruit quality was very high with small berries, great flavour and balanced acidity.

## VINIFICATION

Selected blocks in the Lot Three vineyard, Blewitt Springs were hand picked at optimum tannin and flavour ripeness and transported to the historic Patritti winery in Dover Gardens for vinification. The fruit was cold soaked to extract maximum colour from the grapes. Fermented on skins for six days in a static fermenter, the free-run juice was then drained and allowed to settle overnight. The ferment was transferred into predominantly new French oak puncheons and matured for 18 months.

## TASTING COMMENTS

Dark crimson-purple in colour with a bright crimson hue, this wine displays all the hallmarks of a classic McLaren Vale Shiraz. The nose is blackberry, plum, red fruits, dry spices and a gentle lick of dark chocolate. A very distinguished wine on the palate with great texture and structure to the blackberry and red fruit flavours. High quality oak and fine-grained tannins run the length of the medium bodied palate.

## CELLARING

Drink now or cellar for 15+ years

## FOOD PAIRING

Duck with gnocchi and porcini mushrooms

## WINEMAKERS

James Mungall & Ben Heide



REGION: McLaren Vale  
SUB-REGION: Blewitt Springs  
VARIETAL: Shiraz (100%)  
ALC/VOL: 14%