

2013 SAPERAVI BAROSSA VALLEY

Saperavi originates from Georgia where it is the principal red variety with viticulture and winemaking dating back some 6000 years. During the late 1990s Patritti employed the services of a Georgian winemaker. After a trip back to his homeland he arrived at the winery with a bottle of Saperavi. Everyone was impressed with its great colour, structure and acidity and needed no further convincing. Soon after a small vineyard was planted by Patritti's oldest grower in the Barossa Valley.

REGION

With over 160 years of continuous winemaking, the Barossa Valley is one of the best known wine making regions in the world. The climate is warm with low rainfall, producing flavourful wines that exhibit both depth and complexity.

VINTAGE

Vine growth was affected by high temperatures in October and November, and below average spring rainfall. The dry conditions continued into summer and led to low yields across most varieties. Despite the lack of fruit on the vine the quality was maintained with both white and red varieties displaying excellent balance.

VARIETY

Native to Georgia the name of the variety is literally translated to 'ink'. Characteristically, the berries have dark pink flesh and very dark skins producing wines that are deeply coloured. The vines are adaptable, with Australian cool climate regions attracted to its ability to survive cold winters, but is also grown in warmer regions as well.

VINIFICATION

After harvest the grapes were cold soaked in small batches to develop the deep colour this variety is known for. Fermented on skins for seven days with gentle extraction and minimal pump-over the wine was regularly tasted to ensure the correct balance of flavour, tannin and acidity was produced. Gently pressed, the wine was transferred into predominantly new American long-toast oak where it was matured for 15 months before bottling.

TASTING COMMENTS

The colour is saturated, ink and dark blood red, so dense it is almost opaque. Beautiful cherries, red fruits and dried herbs on the nose provide interest before a fascinating palate of sweet black and red fruits, sour cherry and gorgeous spice. The acidity is conspicuous along with grainy tannin, but the finish is long and smooth.

CELLARING

Drink now or cellar for 20+ years

FOOD PAIRING

Rabbit and pancetta pie

ALC/VOL

14%

