



# SAPERAVI

## BAROSSA VALLEY

### 2014

*Saperavi originates from Georgia where it is the principal red grape 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.*

*The name Saperavi literally translates 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.*

#### REGION

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

#### VINTAGE

2014 will go down in history as a challenging year, with a record breaking heatwave in January before the wettest February in over 40 years. Despite this, the fruit quality was very good with lower yields resulting in wines that display excellent intensity.

#### VINIFICATION

After harvest the grapes were warm soaked in small batches for one day 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 50% new American long-toast oak where it was matured for 24 months before bottling.

#### TASTING COMMENTS

The colour is deep and dense with a brick red hue. The nose is hugely lifted and intense; plum, cherries, red fruits and delicate oak toast are secondary to the freshly turned earth and beetroot. The palate shows amazing line, structure and length with a depth of tannin that is rare to see in other varieties. The surprise with this wine is how rich and approachable it is, given its very full-bodied nature.



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VARIETIES: Saperavi

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SKIN CONTACT: 7 days

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OAK: 50% new American oak

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BARREL MATURATION: 24 months

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WINEMAKERS: James Mungall & Ben Heide

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ALC/VOL: 14.5%

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Titrate Acid: 6.7 g/L

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pH: 3.59

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Residual Sugar: 0.5 g/L

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**G. Patritti & Co Pty Ltd**  
Established 1926  
Winemakers & Distillers

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