



2014
SOS (SAVVY ON SKINS)
McLaren Vale, Sauvignon Blanc

SOS was developed as a result of Patritti's winemakers, James Mungall and Ben Heide, experimenting with white wines, leaving them in contact with skins to create a slightly more textural wine. For most white winemaking, the grape skins play very little part in the fermentation. But with this wine, they play the starring role.

Sauvignon Blanc was selected for its aromatics and freshness; two attributes that can be potentially lost in this style of white winemaking. The naturally high acid levels of this variety give tightness and length to the wine, and carry the texture.

REGION

McLaren Vale enjoys a reputation for producing high quality Shiraz and Grenache along with some alternative varieties from Italy and Spain. Elevation peaks at 350 metres along the Sellicks foothills with these vineyards influenced by the cooler gully winds making them ideal for white wine and cooler climate varieties. Majority of vineyards are located on gently undulating land with strong coastal influences. The Mediterranean climate is characterised by moderate winters, warm summers and predictable winter rainfall.

VINTAGE

A multitude of weather events through spring and summer made this a challenging year. Cooler conditions in spring and early summer led to poor flowering and fruit set. Intense heat in January followed by record-breaking rainfall in February further affected yields. Despite this, fruit quality was very good with the lower yields resulting in wines that display excellent intensity.

WINEMAKING

The winemaking technique to create the SOS is more like a red wine than a white. After picking, the grapes were gently crushed before being fermented for seven days on skins until dry. The wine was then transferred to large format (600 litre demi muid) barrels, allowing the wine to mature and integrate, and gaining some oak-derived complexity in the process.

TASTING COMMENTS

The finished wine shows dried pear, dried peaches and nectarines on the nose, with a distinct iced tea-like character, and subtle vanilla notes from the oak maturation. The palate is textural, with another dose of dried and fresh fruits. Fine grained tannins give structure and a tangy acid backbone keeps it all nicely in balance before a long, dry finish.

ALC/VOL

12.5%

SERVING SUGGESTION

Antipasto platter with cured meats and cheese



WINEMAKERS
James Mungall & Ben Heide

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