
There are many colourful characters who are part of the Patritti story. One such individual was Cristiano Bissacca, affectionately known as Jimmy, who worked and lived at the winery back in the early days. When the Patritti kids were running around the winery getting up to mischief, Jimmy had a way of dealing with them. He would take off his old wide brimmed hat and fling it at them with deadly accuracy - you certainly didn't want to get hit by Jimmy's Hat. Years later, while working on a new wine blend and reminiscing about Jimmy, a glass slid across the table on its own, right before our eyes. Was this a sign from Jimmy?...approving of the new blend? We think so!



JIMMY'S HAT SAVAGNIN SEMILLON VERMENTINO ADELAIDE HILLS 2015



REGION

The Adelaide Hills wine region has a reputation for producing some of Australia's most exciting cool climate wines. With an average elevation of around 600 metres the climate is significantly cooler than the neighbouring wine regions. Cool, dry summers and an autumn ripening period produce a balanced fruit flavour profile and natural acidity.

VINTAGE

A warm spring brought flowering and fruit set on early. The warm sunshine persisted through a mild summer with cool nights helping the fruit produce strong varietal flavours balanced by natural acidity. Ripening conditions were ideal before a cold snap in February brought things to a standstill. When the sun returned a few weeks later the vines picked up where they left off, delivering fruit with strong varietal characteristics and acid backbone.

VARIETY

A blend of three white grape varieties, the Savagnin brings a crispness to the wine with flavours of citrus and refreshing acidity. Semillon is often described as having a waxy texture, providing palate weight and body. Vermentino complements the citrus flavour and adds complexity.

VINIFICATION

Harvested during the night, the cool fruit was crushed and the juice of each variety fermented separately to emphasise the best varietal characters of each grape. The wines were then blended and bottled early to retain freshness.

TASTING COMMENTS

The colour is very light pale straw with a greenish yellow tinge. The nose is complex but not aromatically intense - mandarin, tangelo and mixed peel is complemented by flint and lanolin. This wine is about drinkability and slips through the mouth seamlessly leaving a cleansing residual flavour of citrus and minerals.

FOOD PAIRING

Pizza capricciosa

ALC/VOL

12.5%

WINEMAKERS

James Mungall & Ben Heide

G. Patritti & Co Pty Ltd

Established 1926

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