# PATRITTI
EST.1926

# JPB

## LIMITED RELEASE SHIRAZ
## MCLAREN VALE
## 2015

| | |
|---|---|
| *SUB-REGION:* Blewitt Springs | *ALC/VOL:* 14.5% |
| *VARIETIES:* Shiraz | pH: 3.39 |
| *SKIN CONTACT:* 9 days | *TITRATABLE ACID:* 7.05 g/L |
| *OAK:* New 60% American, 40% French puncheons | *RESIDUAL SUGAR:* 1.62 g/L |
| *BARREL MATURATION:* 17 months | *CLOSURE TYPE:* Natural cork |
| *BOTTLE WEIGHT:* 1.515 kg | *CASE CONFIGURATION:* Lay-down 6 |
| *CASE WEIGHT:* 9.5kg | *PALLET CONFIGURATION:* 16 cases /layer, 6 layers /pallet |
| *BOTTLE BARCODE:* 9314 7330 0239 4 | *CASE BARCODE:* |
| *WINEMAKERS:* James Mungall & Ben Heide | *CELLARING POTENTIAL:* 20+ years |

### VINEYARD

The fruit for this wine is sourced from selected rows in the family's own Blewitt Springs vineyard in the McLaren Vale region. Planted in 1960, the vineyard's free draining sandy soil, mild to warm climate and high elevation create a site perfectly suited to growing premium low yielding Shiraz grapevines.

### VINTAGE

The season started well with above average rainfall in July before a dry August. A warm dry spring brought budburst on early with ideal conditions for flowering and fruit set. A mild summer with a few bursts of heat in early January before a week of rain in mid-January gave the vines a refreshing drink and got veraison underway. Ideal ripening conditions persisted through a mild February and into harvest. The dry conditions meant yields were low but the quality is outstanding across both white and red varieties.

### VINIFICATION

Harvested from the estate's Blewitt Springs vineyard at approximately 1.4t per acre, the fruit was crushed, destemmed and soaked for two days prior to fermentation to extract maximum colour without the production of alcohol. Fermented on skins for nine days before pressing, the wine was transferred to 100% new oak Puncheons (60% American, 40% French) to undergo malolactic fermentation. Following MLF the wine was aged in barrel for 17 months before bottling without fining or filtration.