



LOT THREE

SINGLE VINEYARD SHIRAZ

MCLAREN VALE

2015

Our Family Range reflects the progression of the Patritti business since its establishment in 1926. The single vineyard wines showcase our founder's understanding of the importance of terroir through the selection and subsequent purchase of these sites.

In 1960 Giovanni Patritti needed to acquire more land to sustain the growth of the Dover Gardens winery and the natural choice was the nearby region of McLaren Vale. He purchased the property at Lot Three Elliot Road, Blewitt Springs and by 1969 twenty-five acres of Shiraz had been planted. With an average age of 50 years, the vines on this site give the Lot Three Shiraz and identity of its own.

VINEYARD

Our vineyard at Lot Three Elliot Road, Blewitt Springs was planted to Shiraz through the 1960s on the ancient 56 million year old soil known as North Maslin Sand. An elevation of 156 metres, sandy free-draining soil and mild to warm climate create an ideal growing medium for our old vines.

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

Selected blocks in the Lot Three vineyard were hand picked at optimum tannin and flavour ripeness. Crushed and destemmed with a small percentage of whole bunch, the fruit was warm soaked for one day. Fermented on skins for seven days, the free-run juice was then drained and allowed to settle overnight before being racked into barrel to finish primary fermentation and malolactic fermentation. Matured in a combination of new French oak demi muids and puncheons, and seasoned French puncheons for 18 months before bottling.

TASTING COMMENTS

Dark crimson-purple in colour with a bright crimson hue, this wine displays all the hallmarks of a classic McLaren Vale Shiraz. The nose is plum, blackberry, blue and black fruits with a subtle savoury aspect. The palate is medium to full-bodied with great texture and structure. The blue fruits continue with dark chocolate and high quality oak influences. Drink now or cellar for 15+ years.



SUB-REGION: Blewitt Springs

SKIN CONTACT: 7 days

OAK: New and seasoned French oak demi muids and puncheons

BARREL MATURATION: 18 months

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14%

Titration Acid: 6.4 g/L

pH: 3.38

Residual Sugar: 0.8 g/L

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

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