



MERCHANT SERIES

GRENACHE SHIRAZ MOURVÈDRE MCLAREN VALE 2015

Our Merchant Series showcase premium wine from South Australia's premier wine regions. The bold labels feature Patritti photographs and stories depicting the lighter moments in Patritti's history.

Food and celebration are central to our family and the Italian way of life. Giovanni was never happier than sharing a meal and stories with friends, family and collaborators.

REGION

McLaren Vale enjoys a reputation for producing high quality Shiraz and Grenache along with some alternative varietals 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 warm spring brought flowering and fruit set on early. The 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.

VINIFICATION

Fruit selection, harvesting and wine blending decisions were aimed at achieving overall balance in the finished wine - fruit intensity, structure and feel without excessive alcohol. Individual parcels were processed and matured separately in 20% new French oak puncheons and 600 litre demi muids with a small component (10%) in stainless steel for freshness.

TASTING COMMENTS

Medium deep brick red with a bright ruby hue. Aromas of raspberry, cherry and plum are warmed by toasty French oak. The palate is medium to full bodied with a generous juicy mouthfeel from the Grenache, tightened and structured from the Shiraz. Flavours of raspberry and cherry freshen the palate whilst silky smooth tannins continue for a long finish.



VARIETIES: Grenache (60%) Shiraz (30%) Mourvèdre (10%)

SKIN CONTACT: 7-8 days

OAK: 90% French oak puncheons and demi muids (20% new, 80% seasoned), 10% stainless steel

WINEMAKERS: James Mungall & Ben Heide

BARREL MATURATION: 15 months

ALC/VOL: 13.5%

Titrateable Acid: 5.8 g/L

pH: 3.51

Residual Sugar: 0.7 g/L

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

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