



SAPERAVI

BAROSSA VALLEY

2015

Saperavi originates from Georgia where it is the principal red grape variety with viticulture and winemaking dating back some 6000 years. During the late 1990s Patritti employed the services of a Georgian winemaker. After a trip back to his homeland he arrived at the winery with a bottle of Saperavi. Everyone was impressed with its great colour, structure and acidity and needed no further convincing. Soon after a small vineyard was planted by Patritti's oldest grower in the Barossa Valley.

The name Saperavi literally translates to 'ink'. Characteristically, the berries have dark pink flesh and very dark skins producing wines that are deeply coloured. The vines are adaptable, with Australian cool climate regions attracted to its ability to survive cold winters, but is also grown in warmer regions as well.

REGION

With over 160 years of continuous winemaking, the Barossa Valley is one of the best known wine regions in the world. The climate is warm with low rainfall, producing flavourful wines that exhibit both depth and complexity.

VINTAGE

A near perfect growing season led to an exceptional vintage in the Barossa. Winter rains followed by a mild spring and early summer provided ideal conditions for vine flowering and fruit set. January was dry with hot winds threatening to rob the vines of vital moisture, but relief came in the form of rain and persistently cool temperatures for the remainder of the month. The mild weather remained throughout vintage resulting in fruit with high natural acidity, incredible flavour and colour concentration.

VINIFICATION

After harvest the grapes were warm soaked in small batches for one day to develop the deep colour this variety is known for. Fermented on skins for seven days with gentle extraction and minimal pump-over the wine was regularly tasted to ensure the correct balance of flavour, tannin and acidity was produced. Gently pressed, the wine was transferred into 50% new American long-toast oak where it was matured for 18 months before bottling.

TASTING COMMENTS

The incredibly deep, dark purple violet colour is matched by the intense aromas in the wine. Blackcurrant, cassis, plum, raspberry and cherry are all there in spades, and layered over the distinctly Saperavi aromas of earth and beetroot. The palate is almost a contradiction, the tannins and mouthfeel are gigantic in the Saperavi way but it's all just so soft and finely integrated. The red fruit flavours just go on and on.



VARIETIES: Saperavi

SKIN CONTACT: 7 days

OAK: 50% new American oak

BARREL MATURATION: 18 months

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14.5%

Titrateable Acid: 5.5 g/L

pH: 3.43

Residual Sugar: 1.45 g/L

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

13-23 Clacton Road
Dover Gardens SA 5048
patritti.com.au