



TRINCADEIRA

BAROSSA VALLEY 2015

REGION: Barossa Valley

VARIETIES: Trincadeira

SKIN CONTACT: 7 days

OAK TREATMENT: 50% new, 50% 2-year old 650L Portuguese pipes (French oak)

BARREL MATURATION: 17 months

BOTTLE WEIGHT: 1.48 kg

CASE WEIGHT: 9.2 kg

BOTTLE BARCODE: 93 1473 3002 608

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 13.5%

pH: 3.4

TITRATABLE ACID: 6.9 g/L

RESIDUAL SUGAR: 2.25 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: Stand-up 6

PALLET CONFIGURATION: 32 cases /layer, 4 layers /pallet

CASE BARCODE:

CELLARING POTENTIAL: 10 years

REGION

With over 160 years of continuous winemaking, the Barossa Valley is one of the best known wine making 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.

VARIETY

Originating from the north of Portugal, Trincadeira can be a temperamental variety. Performing best in warmer regions with dry growing conditions, it is perfectly suited to the Barossa Valley where it produces wines with vibrant flavours and complexity. With tiny plantings of this variety in Australia, it is likely Patritti's is the only example of an Australian dry red varietal Trincadeira.

VINIFICATION

Harvested at optimal ripeness the fruit was crushed, destemmed and fermented in small batches. Gentle maceration and seven days on skins created the ideal balance of flavour, tannin and colour before pressing. The ferment was allowed to settle before being racked to 50% new, 50% 2-year old 650L Portuguese pipes (French oak). After 17 months maturation, the wine was blended then bottled with minimal filtration.

