

# 2015 VERMENTINO ADELAIDE HILLS

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At Patritti we are proud of our heritage; so it seemed logical that, when looking for new and interesting varieties of wine to produce we looked to Italy where our founder Giovanni Patritti migrated from, back in the early 1920s. Of particular interest was the white variety Vermentino, known for its elegance and intriguing aromas.

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## *REGION*

The Adelaide Hills region has a reputation for producing some of Australia's most exciting cool climate wines. With an average elevation around 600 metres the climate is significantly cooler than the neighbouring wine regions. Cool, dry summers and an autumn ripening period produce a balanced fruit flavour profile and natural acidity.

## *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.

## *VARIETY*

Usually a warm climate variety, Vermentino vines tend to be vigorous making them ideal for the less fertile soils at high elevation as found in the Adelaide Hills. Generally a dry, light-bodied wine with lively white peach, pear and citrus flavours on the palate. Finer examples have a slight oiliness that adds palate weight and complexity to the finished wine.

## *VINIFICATION*

Harvested in the cool of the night, the fruit was crushed and the juice fermented in small parcels. The wine was aged on lees for three months to add complexity whilst still maintaining the fresh aromatics of the wine.

## *TASTING COMMENTS*

The colour is very light pale straw with a green tinge. A lifted aromatic nose of tropical lychees, passionfruit, peach and nectarine skin entices. Moving like silk from the mid to back palate the fresh, well integrated flavours of citrus, white peach and Nashi pear linger long after the wine is gone.

## *FOOD PAIRING*

Spinach and ricotta cannelloni

## *ALC/VOL*

13%

