



JIMMY'S HAT

ADELAIDE HILLS 2016

There are many colourful characters who are part of the Patritti story. One such individual was Cristiano Bissacca, affectionately known as Jimmy, who worked and lived at the winery back in the early days. When the Patritti kids were running around the winery getting up to mischief, Jimmy had a way of dealing with them. He would take off his old wide brimmed hat and fling it at them with deadly accuracy - you certainly didn't want to get hit by Jimmy's Hat.

Years later, while working on a new wine blend and reminiscing about Jimmy, a glass slid across the table on its own, right before our eyes. Was this a sign from Jimmy?...approving of the new blend? We think so!

A blend of three white grape varieties, the Savagnin brings a crispness to the wine with flavours of citrus and refreshing acidity. Verdelho is fruity and fresh while the Pinot Gris adds complexity and texture to the wine.

REGION

The Adelaide Hills wine region has a reputation for producing some of Australia's most exciting cool climate wines. With an average elevation of 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

The season started mild with below average rainfall before well timed rain in January. Yields were above average across most varieties with whites from this vintage showing ideal fruit flavour and acid balance. 2016 is considered by many to be the best 'all-round' vintage for some time.

VINIFICATION

Harvested during the night, the cool fruit was crushed and the juice of each variety fermented separately to emphasise the best varietal characters of each grape. The wines were then blended and bottled early to retain freshness.

TASTING COMMENTS

An eclectic blend of Savagnin, Verdelho and Pinot Gris this is a layered and complex wine with lanolin, vibrant citrus and white peach. The palate is seamless with smooth integration of the three varieties. The lingering finish draws you back for more.



VARIETIES: Savagnin (47%) Verdelho (44%) Pinot Gris (9%)

SKIN CONTACT: None

OAK: None

BARREL MATURATION: None

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 12.5%

Titrateable Acid: 6.9 g/L

pH: 3.23

Residual Sugar: 4.9 g/L
