



MERCHANT SERIES

CABERNET SAUVIGNON MCLAREN VALE 2016

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.

Standing at 6ft 7in, Primo Carnera was the tallest ever World Heavyweight Boxing Champion when crowned in 1933. In the 1950s, Giovanni was surprised by an impromptu visit from the Ambling Alp; sparking a lifelong friendship.

REGION

McLaren Vale enjoys a reputation for producing high quality Shiraz and Grenache along with some alternative varieties 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 summer and predictable winter rainfall.

VINTAGE

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

VINIFICATION

Fruit was selected from blocks in Blewitt Springs and McLaren Flat adding sub-regional complexity to the finished wine. Crushed, destemmed and cold soaked before fermentation on skins for seven days. Matured in 500L oak puncheons (36% new French oak and 64% seasoned American oak) for 13-15 months before blending and bottling with course filtration.

TASTING COMMENTS

Deep ruby in colour with a bright ruby-purple hue; aromas of mulberries, blackcurrant and mint with a nicely integrated toasty French oak lift. The flavours on the palate are dominated by blackcurrant and berries. Complexity comes from the dark chocolate and toast. The tannins are long and supportive of the flavours with a gentle and persistent finish.



VARIETIES: Cabernet Sauvignon

SKIN CONTACT: 7 days

OAK: 36% new French oak, 64% seasoned American oak puncheons

BARREL MATURATION: 13 - 15 months

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 13.5%

Titrateable Acid: 7.3 g/L

pH: 3.35

Residual Sugar: 2.6 g/L

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

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