



# MERCHANT SERIES

## CHARDONNAY ADELAIDE HILLS 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.*

*Like many Italian families, food is central to our lifestyle. In the early years, traditional dishes were cooked for the many visitors and celebrations that took place at the winery. Legend has it, when there weren't any bowls big enough to combine the spaghetti and meatball sauce, they were mixed in the bathtub.*

### REGION

The Adelaide Hills wine 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 areas. 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 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

Free-run juice was cold settled for two days before racking into new French oak puncheons (73%) and stainless steel (27%) for fermentation. The barrel component underwent malolactic fermentation. Matured on yeast lees for nine months before blending and bottling.

### TASTING COMMENTS

The colour is light straw with a greenish tinge. Enticing aromas of lemon, lime, white peach, lemon curd and pineapple with a toasty oak lift. The palate is balanced and structured. Flavours of white peach and integrated French oak, the acidity is fresh but not obtrusive before a soft creamy finish.



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VARIETIES: Chardonnay

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SKIN CONTACT: None

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OAK: 73% new French oak puncheons, 27% stainless steel

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BARREL MATURATION: 9 months

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WINEMAKERS: James Mungall & Ben Heide

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ALC/VOL: 12.5%

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Titrateable Acid: 5.9 g/L

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pH: 3.28

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Residual Sugar: 3.4 g/L

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

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