



MERCHANT SERIES

SHIRAZ 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.

In the late 1940s, Giovanni shipped red wine around Australia, sating the thirst of Italian migrant communities. Barrels of Patritti red wine could be found as far away as Coober Pedy and the Queensland cane fields.

REGION

McLaren Vale enjoys a reputation for producing high quality Shiraz and Grenache along with some alternative varietals 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 summers 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 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 selected from the “Square Block” within Patritti’s Blewitt Springs vineyard was fermented in static fermenters on skins for seven days, with a small percentage of whole bunches. Following settling and malolactic fermentation in tank, the wine was matured in 45% new oak puncheons (30% American, 15% French) and 55% used American oak puncheons for 16 months before blending and bottling.

TASTING COMMENTS

Very deep, almost black body with bright crimson hue; a classic McLaren Vale style. Aromatics of red and black fruits layered with sweet vanillin oak. On the palate the fruits are raspberry, plum and blackcurrant. Oak and fruit tannins are assertive but balanced, giving great line, length and structure. All components of the wine work together in harmony meaning the wine will happily mature over the coming decades.



VARIETIES: Shiraz

SKIN CONTACT: 7 Days

OAK: 45% new (30% American, 15% French) 55% seasoned American oak puncheons

BARREL MATURATION: 16 Months

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14%

Titratable Acid: 6.4 g/L

pH: 3.49

Residual Sugar: 0.95 g/L

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

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