



MERCHANT SERIES

SHIRAZ MCLAREN VALE 2016

REGION: McLaren Vale, sub-region: Blewitt Springs

VARIETIES: Shiraz

SKIN CONTACT: 7 days

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

BARREL MATURATION: 16 months

BOTTLE WEIGHT: 1.37 kg

CASE WEIGHT: 8.45 kg

BOTTLE BARCODE: 93 147 3300 307 0

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14%

pH: 3.49

TITRATABLE ACID: 6.4 g/L

RESIDUAL SUGAR: 0.95 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: Stand-up 6

PALLET CONFIGURATION: 32 cases /layer, 4 layers /pallet

CASE BARCODE: 93 147 3300 308 7

CELLARING POTENTIAL: 15 years

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 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 MLF 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.

