



# SECTION 181

## SINGLE VINEYARD GRENACHE MCLAREN VALE 2016

*Our Family Range reflects the progression of the Patritti business since its establishment in 1926. The single vineyard wines showcase our founder's understanding of the importance of terroir through the selection and subsequent purchase of these sites.*

*Giovanni Patritti purchased Section 181 Branson Road, Tatachilla in the region of McLaren Vale in 1960 to further the family's vineyard holdings. Among other varieties, a section of the property was planted to Grenache. Today, fifteen acres of the original dry grown Grenache vines remain and are used to make this single vineyard wine.*

### VINEYARD

Located less than 4km from the Gulf of St Vincent, the Tatachilla vineyard's climate is slightly cooler due to the prevailing sea breezes. The soil is characterised as yellow and buff sandstone, pebbly sandstone, and clay, providing ideal conditions for the old, dry grown Grenache vines with an average age of 50 years.

### VINTAGE

The season started mild with below average rainfall before well timed rain in January. Yields were above average across more 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

Harvested at optimal flavour and tannin ripeness, the fruit was hand picked before being transferred to the historic Patritti winery in Dover Gardens. The fruit was fermented in small batches, with a small percentage fermented as whole bunches to bring out the individual characters. Left on skins for seven days the ferments were regularly tasted to ensure the resulting wine was soft and not over extracted. Using a gentle hand, the ferments were pressed, blended then transferred to seasoned 600 litre French demi muid barrels for twelve months.

### TASTING COMMENTS

The colour is about as deep and dark as Grenache gets, black with a sliver of ruby red on the hue. The aromas are a complex blend of raspberry, anise and baking spices with French oak for support. The palate is juicy, opulent and intriguingly complex with a firm tannin structure that will allow the wine to mature beautifully.



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*SUB-REGION:* Tatachilla

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*SKIN CONTACT:* 7 days

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*OAK:* Seasoned French oak demi muids

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*BARREL MATURATION:* 12 months

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*WINEMAKERS:* James Mungall & Ben Heide

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*ALC/VOL:* 14.5%

*Titrateable Acid:* 5.6 g/L

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*pH:* 3.52

*Residual Sugar:* Dry

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

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