



MERCHANT SERIES

CABERNET SAUVIGNON MCLAREN VALE 2017

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 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 summer and predictable winter rainfall.

VINTAGE

A cool spring with high rainfall meant soils were wet and flower development was delayed, the catalyst for a late vintage. Warm, dry conditions with a few bursts of heat through the ripening period and into autumn allowed fruit to develop full colour with good flavour characteristics.

VINIFICATION

The fruit for this Cabernet Sauvignon was sourced from local McLaren Vale growers (10%) and Patritti’s own Blewitt Springs vineyard (90%). All parcels were individually matured in 500L oak puncheons (9% new French, 91% 1-year seasoned French and American 50/50) before careful selection, blending and bottling.

TASTING COMMENTS

Dense and deep purple with a deep purple hue; the nose is very varietal in its characters. Mulberries, blackcurrant and mint with some toasty French oak bringing hints of dark chocolate and coffee. On the palate the red berry flavours are woven around a solid tannin backbone. There is power, line and length but its not overbearing. It’s ready to drink now with a hearty BBQ dish, but this one is going to happily benefit from some time in the cellar.



VARIETIES: Cabernet Sauvignon

SKIN CONTACT: 7 days

OAK: 9% new French oak, 91% 1-year seasoned French (50%) and American (50%) oak puncheons

BARREL MATURATION: 13 - 15 months

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14%

Titrateable Acid: 6.6 g/L

pH: 3.56

Residual Sugar: 1.2 g/L

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

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