



MERCHANT SERIES

CABERNET SAUVIGNON MCLAREN VALE 2017

REGION: McLaren Vale

VARIETIES: Cabernet Sauvignon

SKIN CONTACT: 7 days

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

BARREL MATURATION: 13-15 months

BOTTLE WEIGHT: 1.37 kg

CASE WEIGHT: 8.45 kg

BOTTLE BARCODE: 93 147 3300 313 1

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 13.5%

pH: 3.35

TITRATABLE ACID: 7.3 g/L

RESIDUAL SUGAR: 2.6 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: Stand-up 6

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

CASE BARCODE: 93 147 3300 314 8

CELLARING POTENTIAL: 15+ years

REGION

McLaren Vale enjoys a reputation for producing high quality Shiraz and Grenache along with some alternative varieties 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

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.

