



# MERCHANT SERIES

## CHARDONNAY ADELAIDE HILLS 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.*

*Like many Italian families, food is central to our lifestyle. In the early years, traditional dishes were cooked for the many visitors and celebrations that took place at the winery. Legend has it, when there weren't any bowls big enough to combine the spaghetti and meatball sauce, they were mixed in the bathtub.*

### REGION

The Adelaide Hills wine region has a reputation for producing some of Australia's most exciting cool climate wines. With an average elevation around 600 metres the climate is significantly cooler than the neighbouring areas. Cool, dry summers and an autumn ripening period produce a balanced fruit flavour profile and natural acidity.

### VINTAGE

Spring was cold and wet with the Adelaide Hills region receiving its highest rainfall since 1992. Damp soils meant flower development was delayed and 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

Free-run juice was cold settled for two days before racking into new French oak puncheons (58%) and stainless steel (42%) for fermentation. The barrel component underwent partial malolactic fermentation. Matured on yeast lees for nine months before blending and bottling.

### TASTING COMMENTS

Very light straw in colour with lively and fresh aromatics of lemon peel, peach and pear. Toasty French oak adds complexity to the nose but sits behind the fruit in a supportive role. First in the mouth is the fresh and lively acidity then citrus peel fruit flavours present before the layers and texture carry the wine with balance through to the back palate.



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VARIETIES: Chardonnay

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SKIN CONTACT: None

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OAK: 58% new French oak puncheons, 42% stainless steel

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BARREL MATURATION: 6 months

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WINEMAKERS: James Mungall & Ben Heide

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ALC/VOL: 12.5%

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Titration Acid: 8.2 g/L

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pH: 3.47

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Residual Sugar: 3.85 g/L

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

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