



MERCHANT SERIES

GRENACHE SHIRAZ MOURVÈDRE 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.

Food and celebration are central to our family and the Italian way of life. Giovanni was never happier than sharing a meal and stories with friends, family and collaborators.

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 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 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

Hand harvested fruit from Patritti's McLaren Vale Grenache (70%) and Shiraz (20%) vineyards was blended with 10% Mourvèdre from the Barossa Valley. Crushed and destemmed with 8% whole bunch fermentation, the individual parcels were all processed and matured separately to allow maximum blending options prior to bottling. Matured in 600L French oak demi muids (10% new, 90% seasoned) for 14 months before blending and bottling.

TASTING COMMENTS

Medium deep ruby red with a bright ruby hue. Aromas of raspberry, cherry and plum jump out of the glass, more subtle are bubblegum, musk and rose petals. The palate is deliciously vibrant and juicy, fruit flavour is in abundance and the tannins are a structural framework that gives the flavour and mouthfeel beautiful length.



VARIETIES: Grenache (70%) Shiraz (20%) Mourvèdre (10%)

SKIN CONTACT: 7-8 days

OAK: French oak demi muids (10% new, 90% seasoned)

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

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

WINEMAKERS: James Mungall & Ben Heide

BARREL MATURATION: 14 months

ALC/VOL: 13.5%

Titrateable Acid: 5.8 g/L

pH: 3.51

Residual Sugar: 0.7 g/L
