



MERCHANT SERIES

GRENACHE SHIRAZ MOURVÈDRE MCLAREN VALE 2017

REGION: McLaren Vale

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

SKIN CONTACT: 7-8 days

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

BARREL MATURATION: 14 months

BOTTLE WEIGHT: 1.37 kg

CASE WEIGHT: 16.8kg

BOTTLE BARCODE: 93 147 3300 305 6

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 13.5%

pH: 3.51

TITRATABLE ACID: 5.8 g/L

RESIDUAL SUGAR: 0.7 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: Stand-up 12

PALLET CONFIGURATION: 16 cases /layer, 4 layers /pallet

CASE BARCODE: 93 147 3300 316 2

CELLARING POTENTIAL: 15 years

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 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 and Shiraz 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.

