



# MERCHANT SERIES

## PINOT GRIGIO 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.*

*When Giovanni Patritti sailed from Genoa, Italy in 1925 he thought he was destined for California in the USA, where he would meet his sister. Mistakenly, he boarded The Palermo, bound for Port Adelaide. Thus accidentally marking the start of the Patritti story in Australia.*

### 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 annual rainfall since 1992. Moist 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

Hand picked from a single site in the Adelaide Hills, the fruit was carefully de-juiced to minimise colour extraction and need for fining. Free run juice was cold settled then cool fermented in stainless steel fermenters. The finished wine was bottled as soon as possible after fermentation to maintain maximum fruit expression and freshness.

### TASTING COMMENTS

Pale straw in colour; the nose is alive with aromas of white peach, apple and pear. A crisp and lively palate is dominated by flavours of white peach and pear that's subtly creamy, and delicately refreshing.



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VARIETIES: Pinot Gris

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SKIN CONTACT: None

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OAK: None

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BARREL MATURATION: None

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WINEMAKERS: James Mungall & Ben Heide

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ALC/VOL: 12.5%

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Titrateable Acid: 6.7 g/L

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pH: 3.32

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Residual Sugar: 3.1 g/L

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

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