



MERCHANT SERIES

SHIRAZ 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.

In the late 1940s, Giovanni shipped red wine around Australia, sating the thirst of Italian migrant communities. Barrels of Patritti red wine could be found as far away as Coober Pedy and the Queensland cane fields.

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

Fruit selected from the "Square Block" within Patritti's Blewitt Springs vineyard was fermented in static fermenters on skins for seven days, with a small percentage of whole bunches. Following settling and malolactic fermentation in tank, the wine was matured in 40% new American oak puncheons and 60% used puncheons for 14 months before blending and bottling.

TASTING COMMENTS

Very deep, almost black body with bright crimson hue; a classic McLaren Vale style. Aromatics of raspberry and plum fruits layered with integrated spicy oak. On the palate the fruits are raspberry, plum and blackcurrant. Oak and fruit tannins are integrated and balanced giving great line, length and structure. This wine will develop and mature in harmony over the coming decades.



VARIETIES: Shiraz

SKIN CONTACT: 7 Days

OAK: 40% new American 60% seasoned American oak puncheons

BARREL MATURATION: 14 Months

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14.5%

Titatable Acid: 6.7 g/L

pH: 3.45

Residual Sugar: 0.4 g/L

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

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