



MERCHANT SERIES

SHIRAZ MCLAREN VALE 2017

REGION: McLaren Vale, sub-region: Blewitt Springs

VARIETIES: Shiraz

SKIN CONTACT: 7 days

OAK TREATMENT: 40% new, 60% seasoned American oak

BARREL MATURATION: 14 months

BOTTLE WEIGHT: 1.37 kg

CASE WEIGHT: 16.9 kg

BOTTLE BARCODE: 93 147 3300 307 0

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14.5%

pH: 3.45

TITRATABLE ACID: 6.7 g/L

RESIDUAL SUGAR: 0.4 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: Stand-up 12

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

CASE BARCODE: 93 147 3300 317 9

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 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.

