



SECTION 181

SINGLE VINEYARD GRENACHE MCLAREN VALE 2017

Our Family Range reflects the progression of the Patritti business since its establishment in 1926. The single vineyard wines showcase our founder's understanding of the importance of terroir through the selection and subsequent purchase of these sites.

Giovanni Patritti purchased Section 181 Branson Road, Tatachilla in the region of McLaren Vale in 1960 to further the family's vineyard holdings. Among other varieties, a section of the property was planted to Grenache. Today, fifteen acres of the original dry grown Grenache vines remain and are used to make this single vineyard wine.

VINEYARD

Located less than 4km from the Gulf of St Vincent, the Tatachilla vineyard's climate is slightly cooler due to the prevailing sea breezes. The soil is characterised as yellow and buff sandstone, pebbly sandstone, and clay, providing ideal conditions for the old, dry grown Grenache vines with an average age of 50 years.

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

Harvested at optimal flavour and tannin ripeness, the low yielding (0.9t/acre) fruit was hand picked before being transferred to the historic Patritti winery in Dover Gardens. The fruit was fermented in small batches with a small percentage (7%) fermented as whole bunches to bring out the individual characters. Left on skins for up to ten days, the ferments were regularly tasted to ensure the resulting wine was soft and not over extracted. Using a gentle hand the ferments were pressed, blended then transferred to seasoned French demi muid barrels for eleven months.

TASTING COMMENTS

Medium deep brick red with a brick red hue; the aromatics of the wine are fresh, fruit driven and quite lifted with bright raspberry and cherry. The palate is rounded and juicy, tannins are enough to keep everything balanced and structural, but the wine is smooth and generous. Drink now or cellar for 10+ years.



SUB-REGION: Tatachilla

SKIN CONTACT: 10 days

OAK: Seasoned French oak demi muids (600L)

BARREL MATURATION: 11 months

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14.5%

Titrateable Acid: 5.6 g/L

pH: 3.52

Residual Sugar: Dry

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

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