



VERMENTINO

ADELAIDE HILLS 2017

At Patritti we are proud of our heritage; so it seemed logical that, when looking for new and interesting varieties of wine to produce we looked to Italy where our founder Giovanni Patritti migrated from, back in the early 1920s. Of particular interest was the white variety Vermentino, known for its elegance and intriguing aromas.

Usually a warm climate variety, Vermentino vines tend to be vigorous making them ideal for the less fertile soils at high elevation as found in the Adelaide Hills. Generally a dry, light-bodied wine with lively white peach, pear and citrus flavours on the palate. Finer examples have a slight oiliness that adds palate weight and complexity to the finished wine.

REGION

The Adelaide Hills 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 wine regions. Cool, dry summers and an autumn ripening period produced 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

Harvested in the cool of the night, the fruit was crushed and the juice fermented in small parcels. The wine was aged on lees for six months to add complexity whilst still maintaining the fresh aromatics of the wine.

TASTING COMMENTS

The colour is very light pale straw with a green tinge. A lifted aromatic and complex nose of citrus, passionfruit, peach and nectarine skin entices. Moving like silk through the creamy and textural palate the fresh, well integrated flavours of citrus, white peach and Nashi pear linger long after the wine is gone.



VARIETIES: Vermentino

LEES CONTACT: 6 months

OAK: None

BARREL MATURATION: None

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 12.5%

Titrateable Acid: 5.5 g/L

pH: 3.36

Residual Sugar: 3.7 g/L

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

13-23 Clacton Road
Dover Gardens SA 5048
patritti.com.au