



MERCHANT SERIES

CHARDONNAY ADELAIDE HILLS 2018

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.

Like many Italian families, food is central to our lifestyle. In the early years, traditional dishes were cooked for the many visitors and celebrations that took place at the winery. Legend has it, when there weren't any bowls big enough to combine the spaghetti and meatball sauce, they were mixed in the bathtub.

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 started cool keeping vines dormant and delaying bud burst. Temperatures warmed with above average rainfall providing healthy canopies on the vines to begin summer. Very hot conditions in January and February reduced crop levels slightly before finishing with a dry, sunny growing season. Despite a reduction in volume, the fruit was very good quality with ripe flavours and tannin at low sugar levels.

VINIFICATION

Free-run juice was cold settled for two days before racking into new French oak puncheons (55%), seasoned puncheons (30%) and stainless steel (15%) for fermentation. The barrel component underwent partial malolactic fermentation. Matured on yeast lees for six months before blending and bottling.

TASTING COMMENTS

Pale greenish straw in colour; fruit aromas are of peach, pear, lemon and lime. Toasty French oak adds complexity to the nose but sits behind the fruit in a supportive role. The palate and mouthfeel are textural and long. Citrus and peach fruit flavours harmonise with the oak and acid backbone.



VARIETIES: Chardonnay

SKIN CONTACT: None

OAK: 55% new 30% seasoned French oak puncheons, 15% stainless steel

BARREL MATURATION: 6 months

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 12.5%

Titrateable Acid: 8.2 g/L

pH: 3.47

Residual Sugar: 3.85 g/L

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

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