



# MERCHANT SERIES

## SAUVIGNON BLANC 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 migrants, Giovanni Patritti worked various odd jobs to establish himself in his new homeland. Prior to building his own winery, Giovanni owned an ice cream cart, serving day-trippers to the Adelaide Botanic Gardens.*

### 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

Crushed and destemmed, the free run juice was cold settled then cool fermented for three weeks in closed stainless steel fermenters. With minimal intervention the wine was then stabilised before bottling to retain freshness and vibrant varietal flavours.

### TASTING COMMENTS

Very light straw in colour with a green tinge on the hue; the nose is lifted and aromatic with notes of tropical fruits, lychee, passionfruit and mango made more complex with lemongrass, lemons and lime. The palate is super fresh, long and zippy with balanced acidity. Tropical flavours initially fill the mouth, then fresh citrus persists long after the wine is swallowed.



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VARIETIES: Sauvignon Blanc

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SKIN CONTACT: None

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OAK: None

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BARREL MATURATION: None

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WINEMAKERS: James Mungall & Ben Heide

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ALC/VOL: 12.5%

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Titrateable Acid: 6.0 g/L

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pH: 3.20

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Residual Sugar: 2.8 g/L

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

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