



JIMMY'S HAT

ADELAIDE HILLS 2019

There are many colourful characters who are part of the Patritti story. One such individual was Cristiano Bissacca, affectionately known as Jimmy, who worked and lived at the winery back in the early days. When the Patritti kids were running around the winery getting up to mischief, Jimmy had a way of dealing with them. He would take off his old wide brimmed hat and fling it at them with deadly accuracy - you certainly didn't want to get hit by Jimmy's Hat.

Years later, while working on a new wine blend and reminiscing about Jimmy, a glass slid across the table on its own, right before our eyes. Was this a sign from Jimmy?...approving of the new blend? We think so!

REGION

The Adelaide Hills wine region has a reputation for producing some of Australia's most exciting cool climate wines. With an average elevation of around 600 metres the climate is significantly cooler than the neighbouring wine regions. Cool, dry summers and an autumn ripening period produce a balanced fruit flavour profile and natural acidity.

VINTAGE

The season started dry but above average rainfall in August ensured adequate soil moisture at budburst. Good conditions throughout the growing season were undermined by unseasonably cool conditions through flowering resulting in poor fruit set. The region escaped much of the January heat experienced by the rest of the state before a mild autumn harvest resulted in good flavour and colour development, albeit with a small crop.

VINIFICATION

Harvested during the night, the cool fruit was crushed and the juice of each variety fermented separately to emphasise the best varietal characters of each grape. The wines were then blended and bottled early to retain freshness.

TASTING COMMENTS

A different take on our favourite Adelaide Hills three variety hat trick blend, this is a very pale salmon pink rose. Aromas of strawberry, freshly cut green apple, guava, peach and pear from the pinots with some citrus and creamy yeast derived complexity from the vermentino. The palate is fresh and crisp like biting into a green apple, it finishes long and balanced with a light but structural backbone. An abundance of apple, strawberry, citrus and pear linger through the long finish.



VARIETIES: Pinot Noir, Pinot Gris, Vermentino

SKIN CONTACT: None

OAK: None

BARREL MATURATION: None

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 11.0%

Titrateable Acid: 6.9 g/L

pH: 3.15

Residual Sugar: dry

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

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