



# MERCHANT SERIES

## CHARDONNAY ADELAIDE HILLS 2019

*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

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

Picked from two vineyards in the Adelaide Hills, one north and one south, free-run juice was fermented in barrel and stainless steel, with some barrels allowed to undergo partial malolactic fermentation. The wine sat on yeast lees for eight months with lees stirring before racking, blending and bottling.

### TASTING COMMENTS

Light pale straw in colour with a light green tint. Fruit aromas of citrus and white peach with honeysuckle, lemon curd and subtle toast from barrel fermentation and maturation on yeast lees. The palate is complex, textural and structured with vibrant acidity working with stone fruit flavours.



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**VARIETIES:** Chardonnay

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**OAK:** 40% new, 40% 1-year-old, 14% 2-year-old French oak puncheons, 6% stainless tank

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**BARREL MATURATION:** 8 months

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**WINEMAKERS:** James Mungall & Ben Heide

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**ALC/VOL:** 12%

**Titrateable Acid:** 6.6 g/L

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**pH:** 3.22

**Residual Sugar:** 2.65 g/L

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**G. Patritti & Co Pty Ltd**

Established 1926

Winemakers & Distillers

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patritti.com.au