



MERCHANT SERIES

PINOT GRIGIO 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.

When Giovanni Patritti sailed from Genoa, Italy in 1925 he thought he was destined for California in the USA, where he would meet his sister. Mistakenly, he boarded The Palermo, bound for Port Adelaide. Thus accidentally marking the start of the Patritti story in Australia.

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

Hand picked from a single site in the Adelaide Hills, the fruit was carefully de-juiced to minimise colour extraction and the need for fining. Free-run juice was cold settled then cool fermented in stainless steel fermenters. The finished wine was bottled as soon as possible after fermentation to maintain maximum fruit expression and freshness.

TASTING COMMENTS

Very light pale straw colour; the nose is a summer salad of white peach, custard apple, citrus and pear aromas. The palate is light, crisp and crunchy in the grigio style. Citrus and peach flavours persist with the long refreshing finish.



VARIETIES: Pinot Gris

SKIN CONTACT: None

OAK: None

BARREL MATURATION: None

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 12%

Titrateable Acid: 5.9 g/L

pH: 3.15

Residual Sugar: 3.5 g/L

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

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