



DOVER

NV
PINOT NOIR CHARDONNAY

MÉTHODE TRADITIONNELLE

Our family range reflects the progression of the Patritti business since its establishment in 1926. The single vineyard wines showcase our founder's understanding of the importance of terroir through the selection and subsequent purchase of these vineyards. The other wines tell the story of our home, our journey, our legacy.

Named in honour of Giovanni's original vineyard within the City of Marion, this wine is crafted by hand using traditional bottle fermentation techniques. Historically the vineyard was located on Brighton land, however in 1950, the suburb was re-zoned and named Dover Gardens.

VINEYARD

The fruit for this wine is sourced from the Adelaide Hills which 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.

VINIFICATION

The fruit was harvested during the night time and early morning to ensure it remained cool and quality was maintained. The grapes were gently crushed and juice separated from the skins. 80% of the juice was transferred to stainless steel tanks for fermentation to maintain the natural characters of the fruit. The remaining 20% was fermented in barrel to add complexity to the finished wine. After bottling, the wine underwent secondary fermentation and was held on lees for at least eight months prior to disgorgement.

TASTING COMMENTS

Medium light straw tending to light rose gold in the glass with a nose of lemon curd, strawberries and cream, and a hint of baked apple pie. There's a nice acid line through the palate with flavours of strawberries and cream, and lemon sorbet. Shortcrust pastry, Jatz crackers and buttered toast round out the palate along with a whiff of Vegemite to add just the right amount of complexity.

CELLARING

Drink now

FOOD PAIRING

Cured kingfish with lemon yoghurt and lavash

WINEMAKERS

James Mungall & Ben Heide



REGION: Adelaide Hills
VARIETAL: Pinot Noir (51%)
Chardonnay (49%)
ALC/VOL: 12%