PATRITTI
EST.1926

Merchant Series
McLaren Vale | 2021

SHIRAZ
Alc: 14.5%

Region

McLaren Vale enjoys a reputation for producing high quality Shiraz and Grenache along with some alternative varietals from Italy and Spain. Elevation peaks at 350 metres along the Sellicks foothills with these vineyards influenced by the cooler gully winds making them ideal for white wine and cooler climate varieties. Majority of vineyards are located on gently undulating land with strong coastal influences. The Mediterranean climate is characterised by moderate winters, warm summers and predictable winter rainfall.

Vintage

Vintage 2021 will go down as not only Australia's largest vintage to date but also possibly one of the best from a quality perspective. After a relatively wet spring and early growing season, conditions were excellent for fruit set and flowering across most varieties. Early in the new year, there was only one major rainfall event, with the rest of the season being quite dry with little disease pressure or pressure from mid-Autumn heatwaves. A slow and balanced ripening period was excellent for achieving fruit flavour and ripeness at lower sugar levels while retaining high levels of natural acidity.

Vinification

Fruit selected from the estate's Blewitt Springs vineyard was fermented in static fermenters on skins for seven days, with a small percentage of whole bunches. Following settling and malolactic fermentation in tank, the wine was matured in 10% new French oak puncheons and 20% new American oak puncheons for 18 months.

Tasting Comments

Deep ruby red with a ruby hue.

Intense nose of blue and black fruits intermingles with toasty oak and a touch of flint.The palate is full bodied but round and approachable. The tannins are fine and balanced and work perfectly with deep plum flavours.