

# PATRITTI

EST.1926



## Merchant Series

Adelaide Hills | 2022

CHARDONNAY

Alc: 12.0%

### 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 wine areas. Cool, dry summers and an autumn ripening period produced a balanced fruit flavour profile and natural acidity.

### Vintage

Following on from record crop yields in 2021, vintage 2022 will be remembered from quality over quantity. After a relatively wet spring and early growing season, conditions were varied for fruit set and flowering across most varieties. Some regions were challenged at times with growing season rainfall however there was minimal disease pressure or pressure from mid-Autumn heatwaves. A slow and balanced ripening period was excellent for achieving fruit flavour and ripeness while retaining high levels of natural acidity.

### Vinification

Picked from a single site in the Adelaide Hills, free-run juice was fermented in barrel and stainless steel, with a combination of wild and cultured yeasts and varying levels of solids. Some barrels allowed to undergo partial malolactic fermentation. The wine sat on yeast lees for ten months with lees stirring before racking, blending, and bottling.

### Tasting Comments

Medium yellow straw in colour with a light green hue. Fruit aromas of citrus with honeysuckle, melons, lemon curd and subtle toast and burnt butter from barrel fermentation and maturation on yeast lees. The palate is fresh, textural and structured with vibrant acidity working with citrus and stone fruit flavours.