

# PATRITTI

EST.1926



## Merchant Series

McLaren Vale | 2022

GSM

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

Following on from record crop yields in 2021, vintage 2022 will be remembered for 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

Hand harvested fruit from Patritti's McLaren Vale Grenache, Shiraz and Mourvedre' vineyards at Tatachilla and Blewitt Springs was blended. Crushed and destemmed with a small percentage of whole bunch fermentation, the individual parcels were all processed and matured separately to allow maximum blending options prior to bottling. Matured in a combination of French oak demi muids, puncheons and stainless steel for 10 - 12 months before blending and bottling.

### Tasting Comments

Medium deep ruby colour with a bright violet hue.

The nose is bright and aromatic with red fruits, plumb, cherry raspberry, and violets.

The palate is light to medium bodied and very easy to drink. Raspberry, cherry and plum fruit flavours linger with fresh Turkish delight, rose water characters.