

# PATRITTI

EST.1926



## Lavoro Range

McLaren Vale | 2020

SHIRAZ

Alc: 14.5%

### Background

Making wine from scratch takes patience, a good measure of faith and a boundless work ethic. How else could you justify breaking new ground, nurturing young vines, investing in the right equipment and people, all in the expectation that, years later, the reward would be in a bottle?

It's something that the three generations of the Patritti family have embraced since first establishing our community-minded winery near the coast in the Adelaide suburb of Dover Gardens in 1926. Right from the start, we have been hands-on in every step of the process, all the way from the grape to the glass.

The release of our new Lavoro label celebrates this commitment. The word Lavoro is Italian for 'work', reflecting both the Patritti family's heritage and the toil that they and other staff have put into building a business recognised across the world.

The eight vegan-friendly wines in the range aren't too full of themselves or designed for a long stint in the cellar. Rather, they are honest and authentic, a true reflection of the fruit they are made from, perfect for drinking around a sizzling hotplate with good friends or when putting up your feet at day's end. Because we know you work hard as well.

### 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

A vintage that will be remembered for its challenges but also for the quality of the wines that were produced. Crop levels were low, in some cases very low, as a result of extreme weather conditions early in the season. Frost, drought, heat and bushfires impacted many regions across Australia. Fortunately, cool and near perfect conditions later in the season allowed for slow and even ripening resulting in very high fruit quality.

### Tasting Comments

A classic example of McLaren Vale Shiraz. Deep brick red. The nose shows plum and raspberry notes with a hint of toasty oak. The palate is full bodied with structural tannins. American and French oak play a supporting role to the plum fruit flavours.

Suggested pairing: perfectly placed on the table with your barbecue dinner or accompanied with a platter of hard cheese and dried fruit.