

PATRITTI

EST.1926



Lavoro Range

McLaren Vale | 2022

GRENACHE

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 varieties 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. levels of natural acidity.

Tasting Comments

Medium ruby red in colour with a bright ruby hue. The nose is lifted and perfumed with intense raspberry and cherry fruits leaping from the glass. The palate is light and fresh with soft, round medium weight tannins. The flavours of raspberry and cherry linger on the back palate with a slight hint of dark chocolate adding an extra layer of complexity.

Suggested pairing: with your family Sunday roast duck or pork dinner, seasoned root vegetables and gravy.

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