



CALABRIA
FAMILY WINES

SAINT PETRI

BAROSSA VALLEY

GRENACHE SHIRAZ MATARO

BAROSSA VALLEY 2017

"THE SAINT PETRI COLLECTION HANDCRAFTED BY CALABRIA FAMILY WINES, IS THAT OF FINE RED WINES PRODUCED WITH PREMIUM BAROSSA VALLEY FRUIT. SHOWCASING ANCIENT VINES, REMARKABLE SOIL AND FINESSE – TRUE TO ITS BAROSSA HERITAGE." EMMA NORBIATO, CHIEF WINEMAKER



THE VINEYARD

The wine is a blend of three grape varieties from three different vineyards in South Australia's Barossa Valley. Grenache has been sourced from Rowland Flat sub region and containing vine of 50 plus years of age. Both the Mataro (circa 1914 planting) and the Shiraz are from sand over clay soils in the Nuriootpa sub region at approx 280m elevation. In these vineyards we produce Grenache with layers of fruit and texture, the Mataro is dark and savoury and the Shiraz round out the palate with its lusciousness

THE SEASON

2017 was a cooler than average year in the Barossa, with a unusually wet Winter and start to Spring, ensuring ample deep soil water reserves for the majority of the growing season. Fruit was harvested from the end of March (Shiraz), through till the start of April (Grenache) and finally, the end of April (Mourvedre). In contrast to an average Barosan year, the wines show more elegant fruit tannins, more moderate in body with delicacy, and more lifted florals with moderate alcohol.

WINEMAKING

Crushed, destemmed and fermented separately on skins for up to 10 days. Pressed off straight to barrel to complete primary and malolactic fermentation. Once MLF is complete, the barrels are blended to form a GSM blend, then returned to barrel for maturation for 12 months, in a mix of 80% French, 20% American, of which 8% was brand new.

BOTTLE MATURATION

Drinking well now but will reward medium term five to eight years.

TASTING NOTE

Medium ruby hues with dense red cherries and strawberry jam hints on the bouquet with integrated oak. Creamy texture and a round mouthfeel richness, red fruit sweetness, with a round moderate body, seamlessly balanced.

SUGGESTED CUISINE

Indulge with a rich and authentic meat dish; such as French Cassoulet, Italian Osso Bucco or a modern Australian interpretation of eye fillet.

ANALYSIS

Alcohol by Volume 14.5% | pH: 3.44 | Titratable Acidity: 5.74 | Sugar: 3.9

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