

PATRITTI

EST.1926



Lavoro Range

McLaren Vale | NV

NV SPARKLING SHIRAZ

Alc: 13.5%

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 delightful cuvee blend of matured base wines is aged in French oak barrels. Half this wine is then carefully blended and bottled with new younger wine, with the remainder stored for future blends, thus continuing high-quality and depth of character.

Tasting Comments

This premium sparkling wine shows an alluring dark garnet colour and a bouquet of rich, complex fruit and oak maturation. Rich full bodied fruit flavours are evident on the palate and are supported by structured tannins and understated sweetness.

Suggested pairings: this all-rounder can be served with appetizers, throughout your roast dinner and even into dessert with creamy nuts and tasty cheeses.