

SAINT PETRI

BAROSSA VALLEY

GRENACHE SHIRAZ MATARO

BAROSSA VALLEY 2016

"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

BEST IN SHOW AWARD 2018 DECANTER WORLD WINE AWARDS



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

The 2016 was a standout in the Barossa, producing low yields and high quality wine. Spring was warm and dry, therefore good conditions for flowering and fruit set. A mild January enabled flavours to build slowly.

WINEMAKING

Crafted under the guiding hand of chief winemaker, Emma Norbiato, the fruit is hand picked and sorted to ensure perfect fruit reaches the fermenter. The Individual parcels were fermented on skins for eight days in our 60 year old bespoke concrete vats before being gently pressed and later completing malo lactic fermentation in barrel. Matured individually in selected high quality French oak barrels (predominately new oak), allowing the wines to soften and develop gracefully. After 12 months of maturation, the winemaking team tasted and selected individual barrels to ensure the wines are at their best prior to blending

BOTTLE MATURATION

Drinking well now but will reward medium term cellaring for fifteen years.

TASTING NOTE

Vibrant cherry hues with dense red cherries and strawberry hints on the bouquet with savoury flavours of green olive & sesame crackers. Silky velvet tannins and red jubes fill the palate, 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: 3.5 | Titratable Acidity: 5.79 | Sugar: 3.2

www.saintpetri.com