



VARIETY: SHIRAZ (80%) CABERNET SAUVIGNON (20%)

REGION (GI): LIMESTONE COAST

WINEMAKER: LUKE TOCACIU

WINE STYLE: SOFT, ELEGANT AND APPROACHABLE

FOOD PAIRING: RICH TOMATO PASTA

MATURATION: 24 MONTHS IN SEASONED OAK ( US & FR )

HARVEST DATE: 2ND & 28TH APRIL 2014

BOTTLING DATE: 18TH OCTOBER 2018

BOTTEING DATE. TOTH OCTOBER 2010

ANALYSIS: ALCOHOL 13.8 % | TA 6.6 | PH 3.55

5 STAR WINERY
JAMES HALLIDAY WINE COMPANION 2019
[ FOR SEVEN YEARS STRAIGHT ]



# P-SERIES BY PATRICK

SHIRAZ CABERNET

2014

#### WINEMAKER'S NOTE

This Shiraz Cabernet was fermented and matured separately, giving me the chance to make final blending decisions just prior to bottling. I use the Shiraz portion to build mouthfeel and fruit and the Cabernet to give length and structure. When combined perfectly, it creates a wonderfully round, complete wine that has all the hallmarks of a classic Australian Red.

### THE VINTAGE

The 2014 vintage was one of the longest that I remember, starting in early February and ending in early May. We had a long, cool ripening period for both Shiraz and Cabernet, giving great concentration of flavour and allowing picking decisions to be timed perfectly. The resultant wine are elegant and complex, with bright fruits and medium bodied.

W W W . P A T R I C K W I N E S . C O M . A U

15598 RIDDOCH HWY / PO BOX 11, COONAWARRA, SA 5263

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VARIETY: SAUVIGNON BLANC

REGION (GI): LIMESTONE COAST

WINEMAKER: LUKE TOCACIU

WINE STYLE: TROPICAL AND CITRUS ZING

FOOD PAIRING: FRESH FISH FILLET OR LIGHT SALAD

HARVEST DATE: 5TH MARCH 2019

BOTTLING DATE: 17TH SEPTEMBER 2019

ANALYSIS: ALCOHOL 11.5 % | TA 7.2 | PH 3.15

5 STAR WINERY JAMES HALLIDAY WINE COMPANION 2019 [ FOR SEVEN YEARS STRAIGHT ]



## P-SERIES BY PATRICK

SAUVIGNON BLANC

2019

## WINEMAKER'S NOTE

This Sauvignon Blanc is made from our two vineyards within the Limestone Coast. The cool climate of Coonawarra brings great natural acidity and citrus freshness, whilst the Wrattonbully component brings tropical fruits and passionfruit flavours. The blending of the two allows me to make a consistent style that is a balance of fruitiness and acidity. Overall, crafting a wine with all the hallmarks of the variety and a fun, easy drinking wine.

#### THE VINTAGE

The 2019 season had a fantastic start, with generous Winter rainfall regenerating the underground aquifer. The rainfall continued to be on-average throughout Spring which was unlike the majority of the state, which suffered from the dry conditions. Overall, we had a fantastic season with the cool, but dry conditions allowing slow flavour development and perfect picking decisions to be made.



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