



PATINA

2008 'Jezza' Merlot Cabernet

Patina is a family-owned estate nestled in the rich volcanic slopes of Mt Canobolas near Orange, New South Wales. Owner and winemaker, Gerald Naef, blends science and technology with age-old tradition to create complex flavours forged by the elements of nature. His Patina Wine represents the complexity and elegance of cool climate wine defined by nature and his personal signature.



Variety: 61% Merlot, 33% Cabernet Sauvignon, 6% Cabernet Franc

Region: Orange, NSW Central Highlands

What's in a Name: Jezza is what my nephews dubbed me when they were at Boarding School in Orange. They spent most of their weekends with us and this period is filled with good memories so I thought it appropriate to call my Signature red wine Jezza.

Winemakers Notes: Made up primarily of Merlot and Cabernet Sauvignon from the cool climate volcanic soils of Orange, this wine is complimented by a small portion of Cabernet Franc. Cabernet Sauvignon gives the wine nuances of black currant flavours with good up front palate intensity and a lingering soft tannin finish. Merlot rounds out the mid palate and contributes rich berry flavours while the Cabernet Franc contributes a lightly lifted floral note, sweet spice and intensity to the mid palate.

Winemaker: Gerald Naef

Colour: Dark ruby red in colour.

Aroma: Floral notes, ripe plum, blackberry dark cherry, chocolate and well integrated toasted oak.

Palate: The palate is mouth filling yet elegant with up front ripe berry, dark cherry and plum flavours. It is a well structured wine with subtle integrated oak, soft tannins, and a long back palate.

Winemaking: The grapes were crushed then cold soaked to extract dark berry flavours before being fermented in vat. It was pressed off skins during late ferment and aged in new and old French oak along with one new American barrel - just to add a little interest.

Cellaring: This wine has intensity of fruit and tannin along with freshness that will enable it to age very well. It is drinking well now and should continue to cellar well for another three to five years.