

S.C. Pannell,
Adelaide Hills Syrah 2015
Adelaide Hills, South Australia, Australia



S.C. PANNELL
MCLAREN VALE



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| Grape Varieties | 100% Syrah/Shiraz |
| Winemaker | Stephen Pannell |
| Closure | Screwcap |
| ABV | 13.5% |
| Residual Sugar | 1.6g/L |
| Acidity | 6g/L |
| Wine pH | 3.73 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Vegan |

PRODUCER

In a very short space of time, Stephen Pannell has gone from being one of Australia's best and brightest young talents to one of their most lauded winemakers.

He is a two-time winner of the fabled Jimmy Watson Trophy, the most prestigious wine award in Australia, and also won the top prize at the Alternative Varietals Wine Show three out of the last five years. Stephen moved into his own McLaren Vale winery in 2014, and now owns 36 hectares of vineyard. This control over his fruit has enabled him to take quality to an even higher level.

One of the key factors behind his success is the freshness in all his wines, something he achieves by picking earlier. "I can only pick early due to better viticulture", he says. He is looking for the varietal 'stamp' rather than 'varietal character' in his wines, causing him to create blends such as the Grenache/Shiraz/Touriga, where the sum is greater than the parts. Because of this fresher 'stamp', he is also actively reducing oak influence in his wines by moving to larger, more neutral oak vessels.

VINEYARDS

This cool climate Syrah was sourced from Echunga, 410 metres above sea level in the Southern Adelaide Hills. The fruit is grown on well-drained, granitic soils which Stephen believes are perfect for the cultivation of the best quality Syrah. The vineyard is contour planted and is hand harvested in sections progressively through the vintage as each section matures.

VINTAGE

Spring and early summer were quite warm and very dry, with temperatures cooler than usual in January and early February, which allowed the fruit character to develop at a steadier pace. The usual hot and dry weather soon returned, and as a result the vintage began a week earlier than normal. Although yields were reduced, the quality of the fruit harvested was outstanding and the wines show excellent freshness, vibrancy and intensity.

VINIFICATION

Fermentation took place in small open top fermenters with 20% whole bunches. This along with hand plunging and pump overs contributed to the beautifully silky tannin structure of the wine. After fermentation, the wine was transferred to large format French oak vats and puncheons and matured for 10 months before bottling.

TASTING NOTES

This wine is highly perfumed, vibrant and complex. There is a lovely tension between the power and control of the palate with intense juicy black fruit and peppery spice woven into a silky texture with well-integrated dry earthy tannins on the finish. As the use of 'Syrah' in the name suggests, it is more Northern Rhône in style.