

S.C. Pannell,  
**Adelaide Hills Nebbiolo 2016**  
Adelaide Hills, South Australia, Australia



S.C. PANNELL  
MCLAREN VALE



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Stephen Pannell</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Acidity	<b>5.6g/L</b>
Wine pH	<b>3.83</b>
Bottle Sizes	<b>75cl</b>

## 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

The eighth release of S.C. Pannell's Nebbiolo, this is a blend of five different clones from a certified biodynamic vineyard in Gumeracha in the Adelaide Hills. Lying at almost 400 metres above sea level, the soils are composed of greatly weathered Proterozoic stone that formed over a billion years ago.

## VINTAGE

The 2016 vintage was a vintage of two distinct halves. Winter and spring were exceptionally warm and dry, with irrigation required much earlier in the season than average. A number of rainstorms quickly changed everything, making 2016 one of the wettest and mildest ripening periods on record. The red wines from 2016 are tannic and not dissimilar in to those from 1996 and 2006, promising great ageing potential.

## VINIFICATION

Grapes were hand-harvested in late March and traditionally vinified in small open-top fermenters. Gently pressed off skins after 23 days, the wine completed malolactic fermentation in stainless steel before being transferred to old Hungarian oak puncheons and large vats for 14 months. The decision to press made purely on taste gives a very different tannin profile, winding them from the center of the mouth through to the very back palate.

## TASTING NOTES

Highly perfumed with notes of red cherry, rosewater, fennel bulb, cassis, chestnut puree and marjoram along with terracotta tiles and cedar. Medium-bodied, this Nebbiolo is unashamedly tannic with an almost unrivalled balance of acid and flavour, perfect weight and a tremendously long finish.