

S.C. Pannell,  
**`Field Street` McLaren Vale Shiraz 2018**  
McLaren Vale, South Australia, Australia



S.C. PANNELL  
MCLAREN VALE



## PRODUCER

Stephen Pannell is one of the best and brightest of the new generation of Australian winemakers, having spent a decade working as chief red wine maker at Hardys before striking out on his own in 2004. Steve has worked all over the world, including with Aldo Vajra in Barolo and for Domaine Dujac and Pousse d'Or. His broad experience has helped shape his approach to winemaking and his wines are true expressions of the grapes and vineyards of McLaren Vale. In October 2015, Steve was named Winemaker of the Year by the consumer wine magazine, Gourmet Traveller Wine.

## VINEYARDS

The Field Street Shiraz is made from fruit sourced from vineyards that surround the estate's Oliver Road home. In every sense this wine is at the heart of the S.C. Pannell label. This wine is stripped back from the artifice of winemaking to express the purity and breadth of McLaren Vale Shiraz.

## VINTAGE

2018 was a vintage without extremes, kind to both winemakers and vines alike. Grapes had lovely freshness and vivacity, the crops were of an average size and there was consistency throughout, despite the dryness of the soil.

## VINIFICATION

The grapes were hand harvested. Grapes were crushed and spent nine days on the skins. After fermentation, the wine was left for 12 months in 2,800 litre French oak vats, of which 20% were new. This wine is drinking well now but it will also reward cellaring over the next ten years.

## TASTING NOTES

On the nose there is a lovely purity of fruit, aromas of violets are coupled with the beautiful perfume of a punnet full of fresh berries. The palate is medium-bodied, velvety and plush, with lovely, earthy tannins and a lifted finish.

Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Stephen Pannell</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Acidity	<b>6.7g/L</b>
Wine pH	<b>3.58</b>