S.C. Pannell,

`The Vale` McLaren Vale Grenache/Shiraz 2018 McLaren Vale, South Australia, Australia





Grape Varieties	51% Syrah/Shiraz
Winemaker	Stephen Pannell
Closure	Screwcap
ABV	14.5%
Residual Sugar	1.59g/L
Acidity	5.7g/L
Wine pH	3.63
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

Having made wine in McLaren Vale for many years, Stephen Pannell considers this Grenache Shiraz blend to perfectly capture the sense of place, or 'The Vale'. The Grenache came from 50-year-old vines in the west-facing 'Aldersey' vineyard, situated in the Seaview sub-region of McLaren Vale. The Shiraz came from 30-year-old vines in Steve's south-facing 'Koomilya' vineyard at Upper Tintara, which boasts ironstone and rich siltstone soils and was originally planted by the Hardy family in the late 1800s.

VINTAGE

2018 was truly a winemaker's vintage, with every scrap of experience tested and measured. Lower than average winter rainfall levels set up for a dry growing season, resulting in dramatically reduced yields. In low-yielding wines such as this one, acidity levels in the grapes are good, setting up the wine for great stability and the potential to age for a long time.

VINIFICATION

Both parcels of grapes were hand picked on the 3rd March, which was unusual given that the two grape varieties do not tend to ripen at the same time. The grapes were fermented in small, opentop fermenters and spent eight days on skins with gentle daily pump-overs. Malolactic fermentation occurred in French oak puncheons, followed by 12 months of maturation in 2,800-litre French oak vats. The wine was bottled without fining or filtration.

TASTING NOTES

This Grenache Shiraz blend brings pure aromas and flavours of McLaren Vale, with layers of woody herbs, earth and iodine mingling with rich red fruits, dark chocolate and spice. The palate is medium-bodied, with the Grenache controlling the mid-palate exuberance of the Shiraz and providing great length on the finish.