

S.C. Pannell,

## 'The Vale' McLaren Vale Grenache/Shiraz 2018

McLaren Vale, South Australia, Australia



S.C. PANNELL  
MCLAREN VALE



### 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 times. 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". As with all his wine projects, Stephen's winemaking philosophy remains steadfast: fruit grown in the right place with considerable attention in the vineyard requires minimal intervention in the winery.

### 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, open-top 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.

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