

S.C. Pannell,  
**Adelaide Tempranillo/Touriga 2020**  
Adelaide, South Australia, Australia



S.C. PANNELL  
MCLAREN VALE



Grape Varieties     **54% Tempranillo**  
                              **46% Touriga Nacional**

Winemaker	<b>Stephen Pannell</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Acidity	<b>5.6g/L</b>
Wine pH	<b>3.73</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</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 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

These grapes were sourced predominately from Stephen Pannell's own vineyards on the edge of Blewitt Springs, which are planted on ancient soils flecked with ironstone over various types of clay. The Tempranillo comes from 20+ year old vines planted on an alluvial fan of clay and gravel soils. The Touriga is grafted on to Chardonnay with 30-year-old roots, cultivated in a south-facing plot which is unirrigated and regeneratively managed.

## VINTAGE

How best to describe a vintage in a pandemic? Problematic. A dry start to the season, with lower-than-expected winter and spring rainfall followed by a day of intense heat right on flowering, lead to some early anxiety around yields. Fires and the devastation they bring struck around Christmas and many growers losing their livelihoods weighed heavily upon the vintage. Thankfully the days got cooler sooner than anticipated allowing for long, even ripening. A year to remember and be thankful.

## VINIFICATION

The Tempranillo was hand-harvested in late February and was crushed and fermented in open top fermenters with daily pump overs. The wine was then pressed after ten days on skins. The Tempranillo was then sent to French oak puncheons for malolactic fermentation. The Touriga was hand-picked in early April, and also spent ten days on skins. The wine was blended in late May before ageing in puncheon for 12 months.

## TASTING NOTES

A powerful and complex nose of dark plum, spiced cherries, cinnamon, cloves, chocolate, black tea, and liquorice. The tannins are persistent and feathery. Layers of complexity and intense red cranberry pull through to the long finish.