

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



S.C. PANNELL
MCLAREN VALE



Grape Varieties	54% Tempranillo 46% Touriga Nacional
Winemaker	Stephen Pannell
Closure	Screwcap
ABV	14%
Acidity	5.6g/L
Wine pH	3.73
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

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.