

S.C. Pannell,

McLaren Vale Grenache/Shiraz/Touriga 2020

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

The Grenache vineyards are on deep sand with a north-westerly exposure and are simply managed, without pesticides, to ensure the optimal expression of the fruit. Vines are over 70 years old. The Shiraz is from the Blewitt Springs vineyard that is 40 years old and lies on very similar soils to the Grenache. Deep sandy soils encourage a larger root system, which safeguards the vine against extreme weather conditions. The Touriga fruit is sourced from a nine-year old block in Langhorne Creek.

VINTAGE

As one might expect, a vintage during a pandemic could only be described as problematic. A dry start to the season, and extreme heat during flowering lead to anxiety around potential yields. The heaviness brought by wild fires and the devastation they bring weighed into this vintage. Thankfully, the days got cooler sooner than anticipated which allowed for long even ripening, which developed lovely aromatic grapes. 2020 will certainly be a vintage to remember.

VINIFICATION

The Grenache and Shiraz grapes were picked in late February, crushed and co-fermented, spending 10 days on skins before gentle pressing. The Grenache-Shiraz blend was sent to French oak puncheon for maloactic fermentation before maturation in stainless steel vats. The Touriga was picked in early April, crushed, and fermented in stainless steel with daily pump overs before pressing after 10 days on skins, and sent to puncheon for malolactic fermentation and maturation. The final blend was decided in late February 2021 and settled in stainless steel vats for a further 3 months. The wine was bottled in early June 2021 without fining or filtration.

TASTING NOTES

A vibrant and fruit-driven wine. Notes of raspberry bon bons, cherry, blueberry and dark chocolate are wrapped in panettone aromas provided by the Touriga. On the palate, this wine has a silky texture and is medium-bodied with racy acidity. The complex aromas follow right through to the long finish.

Grape Varieties **61% Grenache**
25% Shiraz
14% Touriga Nacional

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| Winemaker | Stephen Pannell |
| Closure | Screwcap |
| ABV | 13.5% |
| Acidity | 6g/L |
| Wine pH | 3.49 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Vegan |