S.C. Pannell,

`Field Street` McLaren Vale Shiraz 2021 McLaren Vale, South Australia, Australia





Grape Varieties	100% Shiraz
Winemaker	Stephen Pannell
Closure	Screwcap
ABV	14%
Residual Sugar	1.54g/L
Acidity	6.3g/L
Wine pH	3.48
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

The Field Street Shiraz is made from fruit sourced from vineyards that surround the estate's Oliver Road home. In every sense this wine is at the heart of the S.C. Pannell label. This wine is stripped back from the artifice of winemaking to express the purity and breadth of McLaren Vale Shiraz.

VINTAGE

The 2021 season in McLaren Vale started with significant rainfall throughout September and October, leading to the wettest spring since 2016. This was followed by a warmer than average November which pushed flowering through quickly. December and January were mild (both below the long-term mean) and the absence of extreme heat (only a short heatwave in January), meant that the vines remained healthy and hydrated. Rain in late January and early February boosted soil moisture but wasn't enough to cause disease pressure. Veraison was later than average and along with a mild and dry March, contributed to a longer and slower ripening period.

VINIFICATION

The grapes were harvested between the 23rd of February and the 3rd of March 2021, in two batches. Fermentation took place in open top fermenters with daily pump overs, each with 14 days on skins before gentle pressing. The wine was blended and settled in tank before being transferred to oak vats for malolactic fermentation. Matured in new 9000L French Oak vat and old French oak puncheons, then racked three times and bottled without fining or filtration in May 2022.

TASTING NOTES

On the nose are aromas of blackberry, cinnamon, pomegranate mollases with hints of fresh fig and raspberry. Fresh, vibrant aromas and flavours dance across the palate. Medium bodied, tight midpalate with a long delicate finish.