

S.C. Pannell,
`Field Street` McLaren Vale Shiraz 2021
McLaren Vale, South Australia, Australia



S.C. PANNELL
MCLAREN VALE



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

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 out of the last five years. 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", he says. He is looking for the varietal 'stamp' rather than 'varietal character' in his wines, causing him to create blends such as the Grenache/Shiraz/Touriga, where the sum is greater than the parts. Because of this fresher 'stamp', he is also actively reducing oak influence in his wines by moving to larger, more neutral oak vessels.

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 molasses with hints of fresh fig and raspberry. Fresh, vibrant aromas and flavours dance across the palate. Medium bodied, tight mid-palate with a long delicate finish.