

S.C. Pannell,

`Dead End` McLaren Vale Tempranillo 2022

McLaren Vale, South Australia, Australia



S.C. PANNELL
MCLAREN VALE



Grape Varieties	100% Tempranillo
Winemaker	Stephen Pannell
Closure	Screwcap
ABV	14.5%
Acidity	5.3g/L
Wine pH	3.69
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 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 Tempranillo is sourced from two of the oldest plantings in McLaren Vale, where the vines are over 20 years old. These vineyards are planted in McLaren Flat on grey loams over clay at an elevation of 50 metres. The consistent quality of fruit that these sites produced inspired winemaker Stephen Pannell to plant more of this variety at his own vineyard 'Koomilya', at the Dead End of Amery Road. The site is planted on sandy soils at an elevation of 80 metres in the heart of Upper Tintara. The vines there are now seven years old and form a significant part of the blend. Tempranillo is ideally suited to McLaren Vale's climate and this wine is a perfect example of what is possible.

VINTAGE

The 2022 season in McLaren Vale started with a wild, wet winter and spring but settled into a milder summer and a dry autumn. Veraison was around two weeks later than usual. High winds, frost and hail in spring caused a reduction in yields but the dry summer allowed the grapes to ripen slowly and develop a great depth of flavour.

VINIFICATION

The McLaren Flat parcels were picked first and fermented separately from the Koomilya grapes. Both batches were fermented in open top fermenters with daily pump overs. They were then pressed after 2 weeks on skins, settled in tank, blended and sent to French oak puncheons for malolactic fermentation and maturation for nine months. The wines were bottled without fining or filtration.

TASTING NOTES

This wine is highly perfumed with powerful notes of cherry compote, marjoram and savoury broth with hints of sweet cola and sandalwood. Floral notes of rose and lavender add a delicate touch. On the palate, this wine is juicy with well-integrated, firm tannins that fill the mouth and lead to a rich and spicy finish.