



Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Stephen Pannell</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Acidity	<b>6.1g/L</b>
Wine pH	<b>3.56</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 Field Street Shiraz is made from fruit sourced from two sites. 50% comes from the Merrivale Block on Olivers Road, surrounding the estate's home. The other half is sourced from a vineyard in Clarendon. 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 2023 vintage in McLaren Vale unfolded under the third consecutive year of the La Niña cycle, resulting in an unusually cool and wet growing season that proved among the most challenging in recent memory. High winter rainfall extended through spring, delaying budburst and early shoot growth, while elevated soil moisture complicated vineyard access and mid-row management. Conditions stabilised with the arrival of a mild, dry summer, yet the effects of the season were already set, leading to one of the latest harvests on record. Low yields combined with extended hang times—an uncommon combination for the region—ultimately delivered wines of notable elegance and flavour intensity.

## VINIFICATION

The Merrivale Block component was harvested on 16th March and gently crushed before fermentation in open-top fermenters, with daily pump-overs and a total of 15 days on skins. Following fermentation, the wine was settled in tank for 23 days, then transferred to old French oak puncheons to undergo malolactic fermentation. Extended maturation continued in the same vessels for five months prior to blending with the Shiraz sourced from Clarendon. The wine was bottled in early December 2024 without additions or fining, preserving purity and site expression.

## TASTING NOTES

The wine reveals a deep core of dark, savoury flavours, with notes of iodine, umami, soy, tar, and Chambord liqueur layered over concentrated boysenberry fruit. Earthy tones of terracotta and sandalwood emerge with air, framing the fruit within complex forest and flint elements. The profile is harmonious and composed, with the fruit integrated seamlessly into its savoury and textural structure.