



S. C. PANNELL
WINEMAKER

Syrah 2013

2014 JIMMY WATSON WINNER (Royal Melbourne Wine Show)

This cool climate Shiraz was sourced from a vineyard in Echunga, 410m above sea level, in the southern Adelaide Hills. I started working with the fruit in 2004 and was always impressed by the power and depth of flavour. The vineyard wasn't a pretty space but the soil was well-drained and granitic, and this balanced out the power with restraint and delicacy.

Soon after picking I knew the resulting wine was going to be special - I'm even quoted in a press article stating I thought it was a chance for the Watson! I couldn't wait to release it and as I look back now, the release of this wine marked a pivotal moment in our lives, a stroke of good fortune that established everything that we have today.

THE VINTAGE

Very good winter rainfall was followed by a hot, dry summer. Fruit set was poor and resulted in low crops, setting harvest up for intensely flavoured fruit and concentrated wines.

WINEMAKING

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| Variety | 97% Syrah 3% Viognier |
| Varietal Origin | Northern Rhone Valley, France |
| Vineyard | Echunga, Adelaide Hills |
| Process | Hand harvested on 17th March, crushed and sent to open top stainless steel fermenters with 15-20% whole bunches. Fermentation took 12 days with temperatures carefully maintained. Daily pump overs and gentle hand plunging saw perfect extraction of flavour and tannin. Sent to large format oak for malolactic fermentation and extended maturation, 25% of the oak was new. Bottled in June 2014. |
| Alcohol | 14% |



FOR THE SENSES

Flavour Profile

Aromas of cassis, fenugreek, charcuterie and tapenade are all consistent with nine years of bottle age. However, the surprise is in the abundance of fruit aromas: blackberry, blueberry and pomegranate followed by spices: Kampot pepper, red cedar and frankincense. Revealed with a little air is sea spray, petrichor, crushed rocks and roasted red capsicum. A viscous nose that wavers from black fruits to blue. The palate is more youthful than the nose with dark chocolate, clove, cinnamon, satsuma plum, lavender, rhubarb and preserved citrus.

Structure & Texture

Pure silk on entry with tannins that yawn, stretch and unwind as they progress across the palate. The texture and flavours meld like a Chesterfield on a blue slate floor with a vibrancy that belies its age. The long finish delivers another round of flavours and texture wavering between earth, spice and dark fruit. Power with delicacy and proof that Shiraz belongs in Australia, especially in cooler climates.

CELLARING

I knew this wine would keep well and reserving some stock for a future release is always very exciting. Wonderful now but I'll be keeping a few bottles for a celebration in 2026 and suggest you do the same.