



S. C. PANNELL
WINEMAKER

The Vale Shiraz Grenache 2019

The truly wondrous thing about great wine is it speaks of where it comes from. All true wine has a local accent – something distinct and unmistakable that helps to place it in an instant. This old vine Shiraz Grenache is our wine of place, and it couldn't come from anywhere else but 'The Vale'. The blend is something altogether more than the sum of its parts, it is McLaren Vale in essence, taste and character.

THE VINTAGE

A winemaker's vintage with every scrap of experience tested and measured. Lower than average winter rainfall set up for a dry growing season resulting in dramatically reduced yields. The Adelaide Hills was most effected with some varieties down by 50%. In low yield years acidity is generally good setting the resulting wines up for stability and long lives.



WINEMAKING

Variety	51% Shiraz, 49% Grenache
Varietal Origin	France for the Shiraz and Spain or Italy for the Grenache
Vineyard	Koomilya Shiraz (Upper Tintara) and Aldersey Grenache (Seaview)
Process	Both parcels hand-picked late February and co-fermented, gently pressed after 10 days on skins. Racked of lees and sent to old French oak vat from Malolactic fermentation and extended maturation. Bottled without fining in July 2020. Held in bottle before release to realise its true potential, 7200 bottles produced
Alcohol	14.5%
Ph	3.52
TA	5.8
Total Sulphur	49 ppm

FOR THE SENSES

Flavour Profile	The aromas of McLaren Vale: sea air, iodine, earth, dark fruits and wood spice. Blackberry, ripe mulberry, compote and blueberry all meld and are framed by musk lollies, fine tobacco leaf, cedar and sandalwood with a bass of graphite and ironstone. Long, and supple flavours tickle the palate.
Structure & Texture	Enveloping and rich from the first sip. Freshness and drive from the Grenache supported by dark flavours and textures of the shiraz. The tannins are lacey and in the perfect spot for consumption. The choir is in full voice and the harmony is profound.
CELLARING	Now for 10+
SERVING	Suckling pig slowly roasted over charcoal served with all the sides and enjoyed with gusto.