



S. C. PANNELL
WINEMAKER

Tempranillo Touriga 2020

Otherwise known as ‘The Red One’, a wine inspired by both the climate and lifestyle of the Iberian Peninsula. Both varieties are unquestionably suited to South Australian winegrowing conditions resulting in wines with natural balance, complexity and flavour.

Whilst Tempranillo is now well known, Touriga Nacional may be new to many wine drinkers and in need of further introduction. A lusty red variety that produces medium-bodied yet powerful wines with pungent fruit characteristics of fruit-ince or plum pudding. It blends well with the red fruit, earth and cocoa of Tempranillo and may just be the variety and wine for our times.

THE VINTAGE

How best to describe a vintage in a pandemic? Problematic. A dry start to the season with lower-than-expected winter and spring rainfall followed by a day of intense heat right on flowering lead to some early anxiety around yields. Fires and the devastation they bring struck around Christmas and many of our growers losing the livelihoods weighed heavily as we went into vintage. Thankfully the days got cooler sooner than anticipated allowing long even ripening. A year to remember and be thankful.

WINEMAKING

Variety 54% Tempranillo | 46% Touriga Nacional

Varietal Origin Spain and Portugal

Vineyard McLaren Flat Tempranillo and Koomilya Touriga Nacional

Process The Tempranillo was picked in late February crushed and fermented in open top fermenters with daily pump overs before pressing after 10 days on skins. Sent to French oak puncheon for Malolactic fermentation only. The Koomilya Touriga was picked in early April spending the same time on skins as the Tempranillo. Blended in late May and matured in puncheon for 12 months. Bottled late May 2021.

Alcohol 14%

Ph 3.73

TA 5.5

Total Sulphur 57 ppm



FOR THE SENSES

Flavour Profile

Cinnamon, blood plum, sweet earth, bush walks, black fruits, sarsaparilla, Old Gold rum and raisin chocolate and black tea aromas and flavours and that's before the liquorice and spiced cherries kick in followed by black cardamon, and cloves. The list is long.

Structure & Texture

So many flavours all at once that texture is a late starter. The tannins come like a kick and are persistent, pervasive, and feathery. Layers and layers of complexity with a red cranberry intensity to the finish.

CELLARING

No waiting necessary but give it 10 in a cool cellar if you must.

SERVING

We are inspired by Maria Pasqual's book *The Eternal City* and reckon Coda alla Vaccinara (Roman-style oxtail stew) will match nicely.