



S.C. PANNELL  
WINEMAKER



# Aglianico 2021

The truly wonderful thing about great wine is that it speaks of where it comes from; that sense of having come from a discrete site or location, and capable of reflecting those characters in its shape and location.

As one of the top three Italian red varieties along with Nebbiolo and Sangiovese, Aglianico is often referred to as the Nebbiolo of the south. It has an ability to covert site specific nuances, yet always preserves its identity.

This is a perfect translation of our Olivers Road site.

## THE VINTAGE

Joyous. No stress in the vineyard with plenty of water and heat at the right time. An extended ripening period without disease pressure led to great flavour. The fruit was plentiful and perfectly ripe. A strange contrast to the previous year.

## WINEMAKING

Variety	100% Aglianico
Varietal Origin	Southern Italy - Campania, Basilicata and Puglia
Vineyard	Six rows at our Olivers Road home.
Process	Hand-picked on 20th March, gently crushed and fermented in an open top fermenter with daily pump overs. Pressed after 15 days on skins, transferred to French oak puncheons and one new French oak demi muid for malolactic fermentation. Rocked and sent back to the same puncheons for extended maturation. Bottled in early November 2022 without fining or filtration.
Alcohol	13.5%
pH	3.20
TA	6.3
Total Sulphur	64 PPM

## FOR THE SENSES

### Flavour Profile

Italianicity with a McLaren Vale soul. Honest, humble, rustic perfume like well-worn leather, prunes on a branch in the sun, pepper and spice, chestnut and fruit coated with dark chocolate. The palate tastes of an ancient cultivar and transports you to the time of Augustus.

### Structure and Texture

The classic example of a red variety with natural tannin grown in a warm place. The tannins have perfume and flavour. A suave mouthfeel reminds you of all the Italian things you admire. Strange to say but smells, tastes and feels like the embodiment of wine!

### Cellaring

We have so much to learn but we do know it needs time in bottle before release and will be better served by five years in the cellar after release.

### Serving

Best served with a dish of ancient Mediterranean flavours - 'Lamb oyster chops in house marinade' from Meatsmith by Andrew McConnell & Troy Wheeler, served with a Greek salad.