



S. C. PANNELL
WINEMAKER

Grenache Shiraz Touriga 2021

The 'Purple One' is our all-rounder: anywhere, anytime with anything. A wine that comes from our amazingly textured McLaren Vale landscape representing the diversity possible of blended red wine. The climatic suitability of both Grenache and Touriga to the South Australian climate means fewer inputs required in the winery delivering wines with amazing depth, complexity, and flavour. Grenache brings lifted aromatics and its trademark sandy tannins. Shiraz chimes in with red fruits, spice, and weight, whilst the Touriga Nacional adds punchy plum pudding, dried spice and florals. The resultant wine is so much more than just the sum of its parts and is always irresistible.

THE VINTAGE

Mostly joyous but not without its challenges. Good winter rain led to strong growth with good cover in the mid row and under vine well into summer. Nervous expectation after two low yielding years muted conversations about the potential for a good year right up until harvest. No disease pressure, good canopies and plentiful bunches lead to a long ripening season. Some varieties tested patience and drew out vintage well in to May. The greatest challenge was having enough hours in the day and people to help with harvesting the plentiful and perfectly ripe

WINEMAKING

Variety 68% Grenache | 20% Shiraz | 12% Touriga Nacional

Varietal Origin Spain, France and Portugal

Vineyard Aldersey Grenache, Olivers Rd Shiraz and Koomilya Touriga Nacional

Process The Grenache and Shiraz were picked in late February, crushed and co-fermented spending 8 days on skins before gentle pressing. Racked after 10 days settling in tank and sent to French oak puncheon for Maloactic fermentation and short term maturation. The Touriga was picked in early April, crushed, and fermented in stainless steel with daily pump overs before pressing after 12 days on skins and sent to vat for malolactic fermentation and short-term maturation. The final blend was decided in October 2021 and the majority matured in large, old, French-oak vat for 9 months. Bottled early August 2022 without finning or filtration.

Alcohol 14.5%

Ph 3.58

TA 5.4

Total Sulphur 59 ppm

FOR THE SENSES

Flavour Profile

Lavender, lilac, luxury and liquorice aromas capture the senses before a harmonious key change revealing black grapes, black cherry, incense, musk lollies and rose petals strangely reminiscent of a Gregorian chant. There is a timeless character to the GST that has evolved and continues to impress.

Structure & Texture

A flow that is seamless, plush and generous like a set of precious velvet curtains. The textures are mouth filling with flavours of violet and Frutto di Bosco. There's perfume on the finish and tannins that restrain and shape the fruit weight adding a savoury nib to the length.

CELLARING

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

SERVING

A Swiss army wine, drink it with everything.

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