



**S. C. PANNELL**  
WINEMAKER

# Merrivale Shiraz 2021

The last Shiraz block left standing at our Olivers Road home. Named for the original owners of the property, the Merrivale block was planted in 1970 and, unusually, runs East West. The orientation leads to less stress with balanced ripeness achieved at lower baumes. The ironstone rich soils contribute to the structure and allows us to leave the wine unadulterated.

## 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 fruit. What a relief!

## WINEMAKING

<b>Variety</b>	100% Shiraz
<b>Varietal Origin</b>	Rhône Valley, France
<b>Vineyard</b>	Merrivale Block, Olivers Road
<b>Process</b>	Picked on the 23rd of February, crushed to an open top fermenter, left on skins for 14 days before very gentle pressing. Initial Malolactic fermentation in tank before transfer to old French oak puncheons and a new extra-large puncheon for completion and extended maturation. Racked three times, bottled in early August 2022 without fining or filtration, 6500 bottles produced.
<b>Alcohol</b>	14.7%
<b>Ph</b>	3.58
<b>TA</b>	6.2
<b>Total Sulphur</b>	48 ppm



## FOR THE SENSES

### Flavour Profile

Dark aromas of plum, chocolate, boot polish and tapenade suggest class and pedigree and are followed by cloves, mace and black cardamon. The palate starts with dark flavours but has a deft touch with shades of Ribena and cassis plus cassia bark, rhubarb and citrus peel. There's mystery here and an opening to Shiraz's real persona without its usual mask of oak and artifice.

### Structure & Texture

Mellow and plush with a cool entry; the tannins grip and linger with shape and persistence. The finish is velvety with a savoury umami draw down on the back palate to amp the complexity further. Once again, a McLaren Vale Shiraz without inhibition, set free from the shackles of oak and additions.

### CELLARING

Cellar with confidence for 10 to 15 years.

### SERVING

Veal Scallopini with Guanciale, Oyster Mushrooms & Thyme in Cook by Karen Martini