



**S. C. PANNELL**  
WINEMAKER

# Field St Shiraz 2022

Our house Shiraz is sourced from blocks that surround our cellar door in McLaren Vale. In every sense this wine lies at the heart of S.C. Pannell, a warm climate Shiraz stripped of winemaking artifice to express the purity and breadth of McLaren Vale fruit.

For Stephen it's all about the preservation of fruit flavours without losing weight, richness, or intensity. Sadly, this is the last vintage to use from fruit the Olivers Road West Block, now planted to Montepulciano and Aglianico.

## THE VINTAGE

The second year of the current La Nina cycle saw a wild, wet winter and spring followed by a mild summer with no heat spikes and a dry autumn. Veraison was two weeks behind normal, setting winemaker's teeth on edge. All were keen to get into the guts of vintage but were forced to wait, making for some very clean wineries prior to harvest. Poor flowering due to wild weather in spring including high winds, frost, and hail lead to lower than desired yields. Quality was good due to the long, slow ripening period. Reds developed depth of flavour and complex tannins. A vintage to watch.

## WINEMAKING

<b>Variety</b>	100% Shiraz
<b>Varietal Origin</b>	France.
<b>Vineyard</b>	Olivers Road and Koomilya
<b>Process</b>	Picked on the 17th of March, gently crushed and fermented in open top fermenters with daily pump overs. Settled in tank post ferment for 12 days and sent to old French puncheons for malolactic fermentation before maturation in a 9.85KL second use French oak vat for 9 months. Bottled early September 2023 without fining.

<b>Alcohol</b>	14.8%
<b>Ph</b>	3.59
<b>TA</b>	5.9
<b>Total Sulphur</b>	49 ppm



## FOR THE SENSES

### Flavour Profile

A deep well of dark flavours: Iodine, umami, soy, tar, Chambord liqueur, and boysenberry swirl followed by terracotta and sandalwood. The fruit sits happily inside the earth and forest flavours.

### Structure & Texture

Slippery and slurpy, glides along the palate offering a warm embrace along the way. A bay leaf crunch accentuates the tannins, making way for a fruity finish.

### CELLARING

Drink and love it now, or keep it for eight years and love it more.

### SERVING

Cheeseburger from Meatsmith by Andrew McConnell and Troy Wheeler.