



S. C. PANNELL
WINEMAKER

Nero Diavola 2022

Officially known as Calabrese in Italy, Nero d'Avola is a modern evolution of Sicily's most famous vinous export. A traditionally early-flowering, late-ripening variety that tolerates heat and retains freshness. A perfect match for our dry region near the sea. We may be getting ahead of ourselves but to ensure our friends in Sicily don't prevent us from using the more common Nero d'Avola, we have named our version for the devil in the detail. Nero may well represent the necessary genesis towards varieties more suited to our climate: a wine that was just meant to be.

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, which made for some very clean wineries prior to harvest. Poor flowering due to wild weather in spring including high winds, frost, and hail led to lower than desired yields. Quality was good due to the long slow ripening period. Whites retained great acidity and reds developed depth of flavour and complex tannins. A vintage to watch.

WINEMAKING

Variety	100% Nero D'Avola
Varietal Origin	Sicily, Italy
Vineyard	Forty rows at our Olivers Road home, McLaren Vale
Process	Harvested mid-March, right on schedule, crushed and left on skins for 14 days, sent to a 4800L old French oak vat and an extra-large puncheon for malolactic fermentation and maturation. Racked three times and bottled without fining or additions early February 2023. 7400 bottles produced.
Alcohol	14.5%
Ph	3.56
TA	5.5
Total Sulphur	41 ppm



FOR THE SENSES

Flavour Profile

Primary, juicy and happy with life. Black cherry, red plum conserve, mahogany, mushrooms in the pan; a floral lift dominated by violets, underpinned by Mediterranean herbs. An aroma and flavour temptation bringing joy.

Structure & Texture

Crisp silk starts the journey then on to plush and round in the centre of the palate finishing as taught as a violin string. You can't help but feel the Italianicity in flavour and texture. The dry, savoury finish is complemented by citrus rind and dried bay leaves leaving the palate refreshed and wanting more.

CELLARING

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

SERVING

La Gricia, recipe by Angelo Preziosi in *The Eternal City: Recipes and Stories* by Rome by Maria Pasquale