

KOOMILYA

"These wines have strength, intensity, and glorious grape tannins, which wind the palate together, almost like a double helix. The complex structure pulls you straight through. They illustrate what I'm hoping modern McLaren Vale wine will be, which harks back to a tradition of what it looked like in the 1960s, without all the artifice of winemaking. Above all, these wines look and taste, Koomilya". -Stephen Pannell

2019 JC BLOCK SHIRAZ

PLACE: At the end of Amery Rd sits a beautiful 32 Hectare property, established in the mid to late 19th Century. The vineyards are surrounded by native bush, an important factor in moderating the climate. Home to an ancient soil type and a micro-climate that gives this property a unique geological and viticultural foot print.

VINTAGE: A winemaker's vintage with every scrap of experience tested and measured. Lower than average winter rainfall set up for a dry growing season resulting in dramatically reduced yields. In low yield acidity is generally good setting the resulting wines up for stability and long lives.



www.pannell.com.au

VITICULTURE and WINEMAKING: A single block Shiraz from 47-year-old vines grown on ancient, dark grey slaty siltstone flecked with ironstone facing South West at an altitude of 120m. The JC Block is named for Jill Cant, the previous owner, and was the first block Stephen worked with on the vineyard during his tenure as Chief Red Winemaker at Hardy's.

Hand harvested on the 24th of February, a week before the 2018 vintage. Crushed with 17% left as whole bunches, gently pressed after spontaneous fermentation and 14 days on skins. Settled in tank for 6 days before being sent to French oak puncheons and one barrique, all second and third use, for malolactic fermentation. Racked twice during extended maturation in French oak puncheon. Bottled, unfinned and unfiltered, on the 28th of July 2020, 1980 bottles produced.

FLAVOUR PROFILE: It's never easy to describe the assault of aromas and flavours from the JC block Shiraz, for Stephen it's the true indication of a great wine. The aromas seem to be everywhere all at once. Fleeting moments of red cherry, then iodine, a moment of dried Australian native flowers, is that vanilla bavois? Now to Red gum honey and mahogany; Captivating, intense and delightful.

STRUCTURE & TEXTURE: Powerful tannins supported by the ferruginous flavours typical of Upper Tintara: Cocoa, bitumen, terracotta, the Aussie bush, dark red fruits - Elemental - Australian flavours but distinctly European texture with a drive and precision that continues to surprise and delight.

WINE ANALYSIS: Alcohol 14% | pH 3.41 | Total acidity 6.8

CELLARING: An heirloom wine and vintage. Keep as long as you can.