



S. C. PANNELL
WINEMAKER

Grenache Shiraz 2018

Stephen's interest in Grenache stretches back to the mid-nineties. Upon arriving in McLaren Vale, a preference for making medium bodied wine led Stephen to Grenache and the love affair began. Though world class as a varietal wine Grenache has always had a natural affinity with Shiraz and when blended forms a unique yin and yang relationship, particularly in McLaren Vale. The Grenache provides the perfume, finesse and sandy tannins and the Shiraz provides the power, richness and concentration.

This is only the third release of a Grenache Shiraz blend and is only made in exceptional Grenache vintages. Sourced from Upper-Tintara vineyards that lend the wine a perfume and pallet that is unmistakable. A wine that progresses the ideology of sense of place with the two varieties expressing and painting a unique Australian landscape.

THE 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. The Adelaide Hills was most effected with some varieties down by 50%. In low yield years acidity is generally good setting the resulting wines up for stability and long lives.

WINEMAKING

Variety	73% Grenache 27% Shiraz
Varietal Origin	Grenache -Sardinia or Spain; an ancient variety with origins that are hotly contested and Shiraz - Northern Rhone Valley, France
Vineyard	Aldersey Grenache in the Seaview subregion and Koomilya Shiraz from the DC, JC and Bore Hole blocks in Upper Tintara
Process	Hand harvested on the 4th of March and immediately crushed together for co-fermentation. Fermented in one stainless steel open-top fermenter with regular pump overs. Left on skins for just 8 days before pressing. Settled in tank for 10 days before transfer to old French oak puncheons for Malolactic fermentation. Racked off Malo lees and sent to a French oak vat for extended maturation. Racked once only and bottled without fining, filtration, additions, or adjustment on the 12th of September 2019.

Alcohol	14.5%
Ph	3.63
TA	5.6
Total Sulphur	62 ppm

FOR THE SENSES

Flavour Profile

Pushing all the boundaries of the classic McLaren Vale blend. The svelte Grenache barely contains the exuberance of the Shiraz. Spilt red wood Koomilya flavours push on the iodine of the Seaview Grenache. Blackberry mulberry, ironstone, petrichor, star anise and garam masala poke and prod. It's a wine that Stephen never gets tired of smelling. It offers so much over time and almost defies description.

Structure & Texture

A glorious celebration of old school McLaren Vale. Profoundly medium bodied, svelte, and silky, seamless and pervasive. Lined with Iodine and seaweed and textures of old furniture covered in pomegranate molasses. A classic.

CELLARING

Intentionally released with a little age from our temperature-controlled cellar. Perfect now but can and will age gracefully in the right conditions. Give it another 15.

SERVING

Take your pick; two recipes from Maria Pasquale's beautiful book: The Eternal City. Try Porchetta on page 86 or Saltimbocca alla Romana on page 37

