



S. C. PANNELL
WINEMAKER

Grenache Shiraz Touriga 2020

The 'Purple One' is our all-rounder: anywhere, anytime with anything. A wine that comes from our amazingly textured McLaren Vale landscape representing the diversity possible of blended red wine. The climatic suitability of both Grenache and Touriga to the South Australian climate means fewer inputs required in the winery delivering wines with amazing depth, complexity, and flavour. Grenache brings lifted aromatics and its trademark sandy tannins. Shiraz chimes in with red fruits, spice, and weight, whilst the Touriga Nacional adds punchy plum pudding, dried spice and florals. The resultant wine is so much more than just the sum of its parts and is always irresistible.

THE VINTAGE

How best to describe a vintage in a pandemic? Problematic. A dry start to the season with lower-than-expected winter and spring rainfall followed by a day of intense heat right on flowering lead to some early anxiety around yields. Fires and the devastation they bring struck around Christmas and many of our growers losing the livelihoods weighed heavily as we went into vintage. Thankfully the days got cooler sooner than anticipated allowing long even ripening. A year to remember and be thankful.

WINEMAKING

Variety	61% Grenache 25% Shiraz 14% Touriga Nacional
Varietal Origin	Spain, France and Portugal
Vineyard	Old vine McLaren Vale Grenache, Koomilya Shiraz and Langhorne Creek Touriga Nacional
Process	The Grenache and Shiraz were picked in late February, crushed and co-fermented spending 10 days on skins before gentle pressing. The Grenache Shiraz blend was sent to French oak puncheon for Maloactic fermentation before maturation in vat. The Touriga was picked in early April, crushed, and fermented in stainless steel with daily pump overs before pressing after 10 days on skins and sent to puncheon for malolactic fermentation and maturation. The final blend was decided in late February 2021 and settled in vat for a further 3 months. Bottled early June 2021 without fining or filtration

Alcohol	13.5%
Ph	3.49
TA	6
Total Sulphur	59 ppm

FOR THE SENSES

Flavour Profile

Smell and tastes like GST: Raspberry bon bons, cherry, blueberry, dark chocolate, new work boots and classic Touriga panettone aromas to wrap it all up and fill the space. Allspice and terracotta tiles on the palate with a cascade of reliable fruit. A comfortable wine.

Structure & Texture

Happy and alive, dependable, and friendly. A wine that never fails to deliver with a generous Italianate character to the finish. Medium bodied and complex. What's not to love?

CELLARING

No waiting necessary, but if you must, give it 10 years in a cool cellar.

SERVING

A Swiss army wine, drink it with everything. But, we suggest you try Polpette al Sugo in The Eternal City: recipes and stories from Rome by Maria Pasquale

