



S. C. PANNELL
WINEMAKER

Field St Shiraz 2021

Our Field St Shiraz is sourced from our McLaren Vale vineyards. In every sense this wine is at the heart of S.C. Pannell. Our house wine from where our vines are in the earth and our feet are on the ground.

A warm climate shiraz stripped back from the artifice of modern winemaking to express the purity and breadth of McLaren Vale fruit. For Stephen it's all about the preservation of fruit flavours and without losing weight and richness.

THE VINTAGE

Joyous. No stress in the vineyard with plenty of water and heat at the right time. An extended ripening period without disease pressure led to great flavour. The fruit was plentiful and perfectly ripe. What a strange contrast to the previous year.



WINEMAKING

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| Variety | Shiraz |
| Varietal Origin | France. Synonyms include Syrah and Serrine. |
| Vineyard | Olivers Road and Koomilya |
| Process | Harvested between the 23rd of February and the 3rd of March 2021, two batches, fermented in open top fermenters with daily pump overs each with 14 days on skins before gentle pressing. Blended and settled in tank before transfer to oak vat for Malolactic fermentation. Maturation in a new 9000L French Oak vat and old French oak puncheons, racked three times and bottled without fining in May 2022, 17,400 bottles produced. |
| Alcohol | 14% |
| Ph | 3.48 |
| TA | 6.3 |
| Total Sulphur | 52 ppm |

FOR THE SENSES

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| Flavour Profile | Blackberry, cherry cola, iodine, cinnamon, pomegranate molasses and Chambord liqueur followed by bay, fresh fig and raspberry. Fresh, vibrant aromas and flavours that dance across the palate. |
| Structure & Texture | Medium bodied, flows across the tongue, tightening in the mid palate with a long and delicate finish. Feels like surfing a barrel wave before landing in a herby wash at the end of a long ride. |

CELLARING

It's rare for a shiraz to feel ready for release a day after bottling. Drink it with relish now or savour over 10 years.

SERVING

Polpette from Taverna by Georgina Loudon or Pesto alla Trapanese