



S. G. PANNELL
WINEMAKER

Dead End Tempranillo 2021

We are fortunate to work with clever growers who saw the potential of Spanish varieties in McLaren Vale long ago. The vineyards we work with are now over twenty years old and prove themselves every year with consistent quality. The flavours and balance in the fruit inspired us to further our pursuit of varietal Tempranillo and to plant in our vineyard at the Dead End of Amery Rd. The vines are now seven years old and form a significant part of the final blend.

Iberian varieties are ideally suited to the McLaren Vale climate and this wine continues to be a perfect example of what's possible.

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 lead to great flavour. The fruit was plentiful and perfectly ripe. What a strange contrast to the previous year.

WINEMAKING

Variety	100% Tempranillo
Varietal Origin	Spain and Portugal. Synonyms include Tinto Roriz, Tinta del Pais and Cencibel
Vineyard	McLaren Flat, Sellicks and Upper Tintara
Process	All vineyards picked around the 19th of March with each batch crushed and processed separately in open top fermenters with daily pump overs. Pressed after 2 weeks on skins, settled in tank, blended, and sent to French oak puncheon for malolactic fermentation and maturation. Racked twice and bottled late May 2022 without fining
Alcohol	14%
Ph	3.67
TA	5.8
Total Sulphur	53 ppm



FOR THE SENSES

Flavour Profile

Mocha Chocolata ya ya, pimento, cola nut, red licourice, blackberry all the Tempranillo classics. The Koomilya influence can be seen in the red wood and quinoa bark that gives the palate a jiggle. Lavender, clove and star anise close out the set.

Structure & Texture

There is a game being played in your mouth, it's as though the tannins are locked in a tug of war with the flavours that linger at the front of the palate. The tannins win and the mouth explodes with flavour that push to the sides and press on all corners. Finishes cool and long, definitively medium bodied

CELLARING

We try to release in its prime but can be cellared further, try another 5 years

SERVING

It never changes... the ideal tapas wine, cries out for Chorizo or paella