

# 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*



**VINTAGE:** The second year of the current La Nina cycle saw a wet winter and spring followed by a mild summer and a dry autumn. Veraison was two weeks behind normal. Poor flowering due to wild spring weather including high winds, frost and hail led to lower than desired yields. Quality was good due to the long, slow ripening period. A vintage to watch!

**VITICULTURE and WINEMAKING:** A single block Shiraz from 50 year old vines grown on ancient, dark grey slaty siltstone soils flecked with ironstone facing south-east at an altitude of 108m. The DC Block is named for Don Cant, the previous custodian, and was the first single block wine released from the vineyard.

Hand harvested on the 14th of March. Whole berries were gently separated from the rachis and pumped to one of two large old oak fermenters acquired from a dear friend. Gently pressed after spontaneous fermentation and 11 days on skins. Settled in tank for 23 days before transfer to a 10 year old 2300L French oak vat and a single use French oak puncheon for malolactic fermentation and 6 months maturation. Racked once and sent back to vat. Bottled, unfined, on the 27th of September 2023.

**FLAVOUR PROFILE:** The worker of the three, dressed in dungarees and work boots and ready for a day in the vineyard, likes strong tea and a rolly at smoko. Black bean, five spice, hoisin and oyster sauce followed by dark ripe plums, raspberry and liquered dark cherries. The flavours remind us of chocolate crackles, Genepi, Amaro and builders tea left in the pot. A hint of sage and wormwood brings a savoury note to the finish.

**STRUCTURE and TEXTURE:** A deep baritone, rumbling and gutural like the back row of a Welsh choir. The fruit sits back and lets the texture take control. The tannins are papery, long and layered sitting deep on the palate. Buzzing with energy and complexity.

**CELLARING:** As long as you can resist; try for more than fifteen. Best decanted an hour before drinking.

Alcohol 14% | pH 3.58 | Total acidity 5.9 | Total Sulphur 45ppm

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