



S.C. PANNELL
WINEMAKER

Tempranillo Touriga 2022

Otherwise known as 'The Red One', a wine inspired by both the climate and lifestyle of the Iberian Peninsula. Both varieties are unquestionably suited to South Australian winegrowing conditions resulting in wines with natural balance, complexity and flavour.

THE VINTAGE

The second year of the recent La Nina cycle saw a wild, wet winter and spring followed by a mild summer with no heat spikes and a dry autumn. Veraison was two weeks behind normal. Yields were low but quality was good due to the long slow ripening period. Whites retained great acidity and reds developed depth of flavour and complex tannins. A vintage to seek out and keep.

WINEMAKING

Variety	63% Tempranillo 37% Touriga Nacional
Varietal Origin	Spain and Portugal
Vineyard	McLaren Flat & Koomilya Tempranillo, and Olivers Rd Touriga
Process	The Tempranillo was picked on the 9th of March, crushed and fermented in open top fermenters with daily pump overs before pressing after 14 days on skins. The Touriga was picked on the 30th of March, crushed and fermented in open top fermenters spending 14 days on skins. Blended early July after Malolactic fermentation and matured for 14 months in two large French oak vats. Bottled in early September 2023.
Alcohol	14%
Ph	3.86
TA	5.5
Total Sulphur	65 ppm



FOR THE SENSES

Flavour Profile

Bright red and black fruits including fresh cherry and blood plums. Subtle clove, sarsaparilla and potpourri add complexity. Imagine if we'd taken this blend to the world in the early days of Australian wine production, surely we'd have taken the wine world by storm!

Structure & Texture

The Tempranillo shoves the Touriga and the Touriga pushes back twice as hard. The two varieties are locked in a joyous battle for supremacy with a riot of textures all screaming and shouting. A plush, juicy, festival in a glass.

CELLARING

No waiting necessary but you could give it a few more years in a cool cellar.

SERVING

Cries out for Chorizo straight from the pan. Or Pintxos!