



S.C. PANNELL
WINEMAKER

Aglianico 2022

The truly wonderful thing about great wine is that it speaks of where it comes from; that sense of having come from a discrete site or location, and capable of reflecting those characters in its shape and location.

As one of the top three Italian red varieties along with Nebbiolo and Sangiovese, Aglianico is often referred to as the Nebbiolo of the south. It has an ability to covert site specific nuances, yet always preserves its identity .

This is a perfect translation of our Olivers Road site.

THE VINTAGE

The second year of the current 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, setting winemaker's teeth on edge. Poor flowering due to wild weather in spring including high winds, frost, and hail lead to lower than desired yields. Quality was good due to the long slow ripening period. Reds developed depth of flavour and complex tannins. A vintage to seek out and keep.

WINEMAKING

Variety	100% Aglianico
Varietal Origin	Southern Italy- Campania, Basilicata and Puglia
Vineyard	Nine rows at our Olivers Road home
Process	Picked on the 1st of April, whole berries gently released from the rachis and sent to old French oak fermenter. Twice daily pump overs and left on skins for 14 days before very gentle pressing. Settled in tank before transfer to French oak puncheons (third to tenth use) for malolactic fermentation and extended maturation. Racked twice and bottled in late February 2023 without additions, fining or filtration.
Alcohol	13.5%
Ph	3.3
TA	7.4
Total Sulphur	68 ppm



FOR THE SENSES

Flavour Profile

Italianicity with a McLaren Vale soul. Brine, iodine, seaweed, black cherry and the rustic perfume of old leather furniture. Blackberry liqueur, walking in foothills amongst dense vegetation, prunes on a branch in the sun, black pepper, graphite and dark cocoa in a tin cup. The palate tastes of an ancient cultivar and reminds us of a Beatnick reading Ginsberg.

Structure & Texture

The classic example of a red variety with natural tannin grown in a warm place. The tannins have perfume and flavour, are toasty and warm, polished and integrated. The flavours combine with the tannins and give the wine a succulence. It reminds you all the Italian things you admire. Strange to say but smells, tastes and feels like the embodiment of wine!

CELLARING

We have so much to learn but we do know it needs time in bottle before release and will be better served by five years in the cellar after release.

SERVING

A rustic italian deserves a humble dish of Garganello with ragu Bolognese from tipo 00 The pasta cookbook by Andreas Papadakis.