



S. C. PANNELL
WINEMAKER

Dead End Tempranillo 2022

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

The second year of the current La Nina saw a wild, wet winter and spring followed by a mild summer and a dry autumn. Veraison was two weeks behind normal, setting winemakers' teeth on edge. All were keen to get into vintage but were forced to wait, which made for some very clean wineries prior to harvest. 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. Whites retained great acidity and reds developed depth of flavour and complex tannins. A vintage to watch!

WINEMAKING

Variety	100% Tempranillo
Varietal Origin	Spain and Portugal. Synonyms include Tinto Roriz, Tinta del Pais and Cencibel
Vineyard	McLaren Flat and Koomilya, Upper Tintara
Process	The McLaren Flat parcel picked on the 9th March and Koomilya picked on the 19th 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 March 2023 without fining or filtration.
Alcohol	14.5%
Ph	3.69
TA	5.3
Total Sulphur	48 ppm



FOR THE SENSES

Flavour Profile

Classic. Cherry compote, sarsaparilla, cola, quinoa bark, marjoram and bone broth aromas, but wait, there's more... pot pourri, lilac and uplifting florals speak of Koomilya's influence, with a rousing thump of redness on the palate so typical of Tempranillo.

Structure & Texture

A quiet entry, no fanfare, subtle, silken and silky but then, a vibration that builds, layers and scaffolds, leaving no corner of the palate untouched. A French horn blast of power signals to the valleys of the back palate that flavour is on the way. A delicious melding of flavour and texture with a lingering finish. Classic!

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