



S. C. PANNELL
WINEMAKER

Merrivale Shiraz 2022

The last Shiraz block left standing at our Olivers Road home. Named for the original owners of the property, the Merrivale block was planted in 1970 and, unusually, runs East West. The orientation leads to less stress with balanced ripeness achieved at lower baumes. The ironstone rich soils contribute to the structure and allows us to leave the wine unadulterated.

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. All were keen to get into the guts of vintage but were forced to wait which made for some very clean wineries prior to harvest. 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. Whites retained great acidity and reds developed depth of flavour and complex tannins. A vintage to seek out and keep.

WINEMAKING

Variety	100% Shiraz
Varietal Origin	Rhône Valley, France
Vineyard	Merrivale Block, Olivers Road
Process	Picked on the 7th of March, crushed to an open top fermenter, left on skins for 12 days before very gentle pressing. Initial malolactic fermentation in tank before transfer to French oak puncheons (third to tenth use) for completion and extended maturation. Racked twice and bottled in late August 2023 without fining or filtration.
Alcohol	14.5%
Ph	3.54
TA	5.8
Total Sulphur	56 ppm



FOR THE SENSES

Flavour Profile

Inviting dark flavours are the signature of this block. Black fruit coulis ready for ice cream. Dusty spice including black pepper, liquorice, star anise and dark cocoa followed by petrichor, and dirt roads lined with lavender and midnight violets. Some shy citrus peel makes itself known on the appetising finish, bringing a beam of bright light to a dark soul. There's mystery here and an opening to Shiraz's real persona without its usual mask.

Structure & Texture

A sweet core of dark fruit is a good match to the fine and persistent tannins that flow from start to finish. Mid-weighted, perfectly balanced, long finish; not too much to ask for really. Once again a McLaren Vale Shiraz without inhibition, set free from the shackles of oak and additions.

CELLARING

Cellar with confidence for 10 years.

SERVING

Our Merrivale Shiraz has always defied regional convention. Ditch the protein and try with Slow Cooked Veg flavoured with Baharat in 'Rumi' by Joseph Abboud.