



S. C. PANNELL
WINEMAKER

Montepulciano 2022

Italian giggle juice! This is a happy wine, and a variety Stephen has great hope for in our warm climate. The wine is an immediate pleasure but given a moment can be contemplative and cerebral. In a way it's the red version of Fiano with the same juxtaposition of lean and ripe.

Originating in the warm, central wine-growing areas of Italy and regarded as a workhouse variety of great importance, it suffers from a confounding name and is often confused with the Tuscan town of the same name. Vino Nobile di Montepulciano is in fact made from Sangiovese grapes while Montepulciano d'Abruzzo is made from Montepulciano grapes.

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 winemakers' 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, 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% Montepulciano

Varietal Origin Abruzzo, Italy

Vineyard 51% from the Kimbolton Vineyard in Langhorne Creek and 49% from our Olivers Road Vineyard in McLaren Vale. A blend of regions to get the best from the variety.

Process The McLaren Vale portion was picked on 26th March, gently crushed and cold soaked for three days before fermentation in open top fermenters with daily pump-overs. Pressed and held in tank after 12 days on skins. The Langhorne Creek half was picked on 28th April, gently crushed and allowed to settle for three days before fermentation in open top fermenters with 12 days on skins before blending with the McLaren Vale portion. The blended wine was then sent to French oak puncheons, no new oak, for malolactic fermentation and maturation. Racked twice and bottled without fining or adjustment in August 2023.

Alcohol 14%

Ph 3.5

TA 6.0

Total Sulphur 58 ppm



FOR THE SENSES

Flavour Profile

Dark goodness with a herbaceous edge; think dried mulberries rolled in dark spice and coated in a fine layer of couverture chocolate. Always an absorbing blend of aromas and flavours that contradict and muddle the senses. How can you have dark plums and frutto di bosco with cherry, violets and musk lollies? It's got a strut and defiant posture, loaded with attitude and a perfume that makes you look back and wonder.

Structure & Texture

Deliciously approachable and medium-bodied. The tannins share the same attitude as the flavours; a harmonious partnership that carries charm and sensuality to the back palate before a layered and broody finish. A wine to tempt the most ardent Shiraz and Cabernet drinker over to the varieties that may better suit the Australian climate.

CELLARING

Delicious now but will cellar for 5 years.

SERVING

Perfectly accompanies Bolognese or ragu but for something different try with chilli con carne.