



**S.C. PANNELL**  
WINEMAKER

# Field St Shiraz 2023

Our house Shiraz is sourced mostly from our Merrivale block in McLaren Vale. In every sense this wine lies at the heart of S.C.Pannell. The Field St is a warm climate Shiraz stripped of winemaking artifice to express the purity and breadth of McLaren Vale fruit.

For Stephen it's all about the preservation of fruit flavours without losing weight, richness, or intensity.

## THE VINTAGE

The third year of the current LaNina cycle was cool and wet leading to the most challenging growing season in living memory. High winter rainfall continued through spring delaying budburst and shoot growth. Unusually high soil moisture made spraying and mid row management a challenge. Thankfully, a dry mild summer followed, but the die was cast, and harvest was one of the latest on record. Low crops with long hang times are not common however these contradictory conditions did result in elegance and great flavour. A year that relied on attention to detail in the vineyard to make great wine.

## WINEMAKING

**Variety** Shiraz

**Varietal Origin** France. Synonyms include Syrah and Serrine.

**Vineyard** 50% Merrivale Block Olivers Rd & 50% Clarendon

**Process** The Olivers Road component was picked on the 16th of March, gently crushed, and fermented in open top fermenters with daily pump overs; 15 days on skins. Settled in tank post ferment for 23 days then sent to old French oak puncheons for Malolactic fermentation. Extended maturation took place in old French oak puncheons for 5 months before blending with Shiraz from friends in Clarendon. Bottled early December 2024 without additions or fining.

**Alcohol** 14%

**Ph** 3.56

**TA** 6.1

**Total Sulphur** 56 ppm



## FOR THE SENSES

### Flavour Profile

A deep well of flavours: Iodine, umami, soy, tar, Chambord liqueur, and black currant followed by terracotta and sandalwood. The fruit sits happily inside the dark, savoury flavours.

### Structure & Texture

Lively and sprightly like a quick dash across the dance floor impressing all with its easy glide and confidence. A bay leaf crunch accentuates the tannins in the mid palate making way for a dark and savoury finish.

### CELLARING

IDrink it now and love it or keep it for eight years and love it more.

### SERVING

A cheeseburger or an Oklahoma City smash burger, even better.