



S. C. PANNELL  
WINEMAKER

# Dead End Tempranillo 2023

We are fortunate to work with clever growers who saw the potential of Iberian 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 Tempranillo and to plant in our Koomilya vineyard at the 'Dead End' of Amery Rd. The vines are now eight 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 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. A vintage to watch!

## WINEMAKING

<b>Variety</b>	100% Tempranillo
<b>Varietal Origin</b>	Spain and Portugal. Synonyms include Tinto Roriz, Tinta del Pais and Cencibel
<b>Vineyard</b>	Sellicks, McLaren Flat and Upper Tintara
<b>Process</b>	Four parcels picked between the 15th of March and the 24th of March and each handled seperately in open top fermenters with daily pump overs and an average of 12 days on skins. Gently pressed, settled in tank, blended, and sent to French oak puncheons for malolactic fermentation and maturation. Racked twice and bottled late February 2024 without fining or additions.
<b>Alcohol</b>	14%
<b>Ph</b>	3.72
<b>TA</b>	4.9
<b>Total Sulphur</b>	57 ppm



## FOR THE SENSES

### Flavour Profile

Always classic. Dark cherry compote, sarsaparilla, cola, red rocks, cassis, dried thyme, mace and charcuterie aromas, but wait, there's always more... sandalwood, rose petals and native florals that 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, still and silky but then, a vibration that builds, layers and scaffolds, leaving no corner of the palate untouched. More woodwind than brass, there is a blast of richness that 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 5-8 years

## SERVING

It never changes... the ideal tapas wine, cries out for grilled chorizo or paella.