



S. C. PANNELL
WINEMAKER

Montepulciano 2023

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 workhorse 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 whilst *Montepulciano d'Abruzzo* is made from Montepulciano grapes.

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	100% Montepulciano
Varietal Origin	Abruzzo, Italy
Vineyard	76% from the Kimbolton Vineyard in Langhorne Creek and 24% 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 the 5th of April and gently crushed and cold soaked for three days before fermentation in an open top fermenter with daily pump overs. Pressed and held in tank after seven days on skins. The Langhorne Creek half was picked on the 14th of April, gently crushed, and allowed to settle for two days before fermentation in open top fermenters with nine days on skins before blending with McLaren Vale portion. The blended wine was then sent to French oak puncheons and vat, no new oak, for malolactic fermentation and maturation. Racked twice after blending and bottled without fining or adjustment in July 2024.

Alcohol	13.5%
Ph	3.6
TA	5.6
Total Sulphur	64 ppm

FOR THE SENSES

Flavour Profile

Dark goodness with an herbaceous edge; think an Aussie burger from a Greek café on a North coast road trip. Dark plum, blueberry, bitumen, pipe tobacco, rosemary and fresh spring oregano. Mulberries always make an entrance but this vintage they come late, and they've found an excuse to party hard.

Structure & Texture

Immediately delicious and approachable. A medium bodied palate that is supple and savoury. Full and plush at the front, tapering to a cylindrical flavour roll at the rear. 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 Ragù.

