



S. C. PANNELL
WINEMAKER

Nero Diavola 2023

Officially known as Calabrese in Italy, Nero d'Avola is a modern evolution of Sicily's most famous vinous export. An early flowering, traditionally late ripening variety that tolerates heat and retains freshness. A perfect match for our dry region near the sea.

We may be getting ahead of ourselves, but to ensure our friends in Sicily don't prevent us from using the more common Nero d'Avola we have named our version for the devil in the detail. Nero may well represent the necessary genesis towards varieties better suited to our climate: a wine that was just meant to be.

THE VINTAGE

The third year of the current La Nina 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% Nero D'Avola

Varietal Origin Sicily, Italy

Vineyard Forty rows at our Olivers Road home, McLaren Vale

Process Block 1 harvested on the 25th of March and block 2 on the 4th of April. Both parcels fermented separately after gentle crushing with fermentation lasting 14 days for each. Blended and settled in tank and sent to a 4600L French oak vat and two puncheons for Malolactic fermentation and maturation. Racked twice and bottled without fining or additions in early late February 2024.

Alcohol 14%

Ph 3.5

TA 5.6

Total Sulphur 46 ppm



FOR THE SENSES

Flavour Profile

Always primary, juicy, and happy with life, the consistency from year to year is amazing. Black cherry, sweet red earth, terracotta, toasted nori, black currants and Borscht followed by frankincense, clove and western red cedar. Familiar aromas and flavours that shouldn't work together but really do.

Structure & Texture

An amped up texture with density and fruit from the younger vines planted on their own roots acting like a body builder. The tannins start early and are completely resolved, making for a savoury finish that gives red liquorice, charcuterie and red paprika. Un-put-down-able!

CELLARING

Drink it now and love it or keep it for five years and love it more.

SERVING

Try the fried cauliflower with caramelised onion, currants and pine nuts in Rumi by Joseph Abboud.