



**S.C. PANNELL**  
WINEMAKER

# Field St Shiraz 2024

Our Field St Shiraz is sourced from our McLaren Vale vineyards. In every sense this wine is at the heart of S.C.Pannell. Our house wine from where our vines are in the earth and our feet are on the ground.

A warm climate shiraz stripped back from the artifice of modern winemaking to express the purity and breadth of McLaren Vale fruit. For Stephen it's all about the preservation of fruit flavours without losing weight and richness.

## THE VINTAGE

The growing season started with a cool spring and finished with a warm dry autumn; a great vintage for alternative varieties. The red wines have terrific varietal aromatics, natural acidity, flavour and tannin balance, and are definitively medium bodied. White varieties offer pretty aromatics, perfect acidity, complex flavour and are set up for long lives.

## WINEMAKING

<b>Variety</b>	Shiraz
<b>Varietal Origin</b>	France. Synonyms include Syrah and Serrine.
<b>Vineyard</b>	Olivers Road and Friends.
<b>Process</b>	Picked on the 21st of February with 12% left as whole bunches, gently crushed, fermented in open top stainless steel fermenters with twice daily pump overs for 12 days. Gently pressed, settled in tank and transferred to old French oak puncheons for Malolactic fermentation and maturation. Racked twice and bottled late January 2026 without adjustment or fining.
<b>Alcohol</b>	14%
<b>Ph</b>	3.48
<b>TA</b>	6.5
<b>Total Sulphur</b>	69ppm



## FOR THE SENSES

### Flavour Profile

Blackberry, red cherry, iodine, pomegranate molasses and Chambord liqueur followed by bay, dark cherry and raspberry jelly. Fresh, vibrant aromas and flavours that skip across the palate.

### Structure & Texture

Medium bodied, flows across the front then tightens in the mid palate before delivering a long fine finish.

## CELLARING

Drink it now or savour over the next five years.

## SERVING

Polpette from Taverna by Georgina Loudon or Pesto alla Trapanese