

ESTD



2004

S.C. PANNELL

NERO

2024

Officially known as Calabrese in Italy, Nero is a modern evolution of Sicily's most widely planted red grape. An early flowering, traditionally late ripening variety that tolerates heat and retains freshness; it is remarkably similar to Grenache.

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 season started with a cool spring followed by rain in January and finished with a dry autumn. Favourable weather conditions at set and flowering resulted in healthy crops. Heat in March suited alternative varieties. The red wines have terrific varietal aromatics, natural acidity, juiciness, flavour and tannin balance and are all definitely medium-bodied. White varieties offer pretty aromatics, perfect acidity, complex flavours and are set up for long lives.

WINEMAKING

Variety	100% Nero d'Avola
Varietal Origin	Sicily, Italy
Vineyard	Forty rows at our Olivers Road home, McLaren Vale. Block 1 planted on own roots.
Process	Block 2 hand harvested on the 1st of March and block 1 on the 12th of March. Both parcels fermented separately after gentle crushing with fermentation lasting 10-12 days for each. Blended and settled in tank and sent to old 2800L French oak vats for Malolactic fermentation and maturation. Racked twice and bottled without fining or additions in mid February 2026.
Alcohol	14%
Ph	3.38
TA	6.8
Total Sulphur	74 ppm

FOR THE SENSES

Flavour Profile Always primary, juicy, and bouncy - like a pumped up Grenache! The consistency from year to year continues to amaze and delight. Red cherries, Amaro, blood orange, terracotta, chocolate coated red fruit, woody spice and purple flowers.

Structure & Texture

A silky entry followed by woody tannins and black fruited deliciousness. Light to medium-bodied, the finish is succulent and ideally suited to protein rich foods.

CELLARING

Delicious now and could cellar for five years.

SERVING

Georgina Hayden is a favourite cookbook author. Try her braised Sausages, lentils and fennel alongside our Nero as a mid week feast.

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