



**S. C. PANNELL**  
WINEMAKER

# Montepulciano 2024

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

An upside down, inside out vintage brought a new set of challenges starting with a cool spring, strong winds at flowering, a wetter than average January, a heat wave in March, and the driest autumn on record. More traditional varieties like Shiraz didn't cope with the out of sync conditions, leading to lower than hoped for yields. More alternative varieties fared far better after some early disease concerns. The resulting red wines have terrific varietal aromatics, natural acidity, flavour and tannin balance, and are all definitively medium bodied.

## WINEMAKING

**Variety** 100% Montepulciano

**Varietal Origin** Abruzzo, Italy

**Vineyard** 75% from the Kimbolton Vineyard in Langhorne Creek and 25% 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 16th of March, berries gently shaken from the rachis and cold soaked for three days before fermentation in an open top fermenter with daily pump overs. Pressed and held in tank after 7 days of fermentation and held in tank. The Langhorne Creek half was picked on the 19th of April, gently crushed, and allowed to settle for 3 days before fermentation in open top fermenters with 12 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 four times after blending and bottled without fining or adjustment in October 2025.

**Alcohol** 14%

**Ph** 3.6

**TA** 5.6



## FOR THE SENSES

### Flavour Profile

Dark cherry goodness with a savoury collar. Black cherry, black pepper, violets, beetroot from a tin and mulberry. Shoe polish, fresh leather, mahogany furniture, shitake and umami follow. A charming Australian character in an Italian suit.

### Structure & Texture

Immediately delicious and approachable. Vibrant, fresh, poised and ready to make you smile. Big, plush flavours at the front, tapering to a savoury back palate that expands and builds with each sip. 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 Ragu.