



S.C. PANNELL
WINEMAKER

Grenache Shiraz Touriga 2023

The 'Purple One' is our all-rounder: anywhere, anytime with anything. A wine that comes from our amazingly textured McLaren Vale landscape representing the diversity possible of blended red wine.

The climatic suitability of both Grenache and Touriga to the South Australian climate means fewer inputs required in the winery delivering wines with amazing depth, complexity, and flavour. Grenache brings lifted aromatics and its trademark sandy tannins. Shiraz chimes in with red fruits, spice, and weight, whilst the Touriga Nacional adds punchy plum pudding, dried spice and florals. The resultant wine is so much more than just the sum of its parts and is always irresistible.

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 71% Grenache | 19% Shiraz | 10% Touriga Nacional

Varietal Origin Spain, France and Portugal

Vineyard Aldersey and Little Branch Vineyard Grenache, Olivers Road Shiraz and Koomilya Touriga Nacional

Process The Grenache and Shiraz were picked in late February, crushed and co-fermented spending 8 days on skins before gentle pressing. Racked after 10 days settling in tank and sent to French oak puncheon for maloactic fermentation and short-term maturation. The Touriga was picked in early April, crushed, and fermented in stainless steel with daily pump overs before pressing after 12 days on skins and sent to vat for malolactic fermentation and short-term maturation. The final blend was decided in October 2023 and the majority matured in large, old, French-oak. Bottled early October 2024 without finning or filtration.

Alcohol 14.0%

pH 3.47

TA 5.7

Total Sulphur 53 ppm



FOR THE SENSES

Flavour Profile

Lavender, lilac, luxury and liquorice aromas pummel the senses in a Touriga force blast that clears the way for panforte and marzipan before Grenache takes back control and presents pomegranate, Turkish delight, raspberry, red plums and musk. Shiraz barely gets a mention on the palate but maybe it's there in the dark fruit providing the bass notes to all that red fruited deliciousness. There is a timeless character to the GST that has evolved and continues to impress.

Structure & Texture

A lovely flow that is seamless, plush and generous like a set of precious velvet curtains. The textures are mouth filling and over deliver with flavours of violet and Frutto di Bosco. There's perfume on the finish and tannins that restrain and shape the fruit weight adding a savoury nib to the length. Dexterous, light fruited, pretty and graceful.

CELLARING

No waiting necessary, but if you must, give it 10 years in a cool cellar.

SERVING

A Swiss army wine, drink it with everything.

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