

KOOMILYA

“These wines have strength, intensity, and glorious grape tannins, which wind the palate together, almost like a double helix. The complex structure pulls you straight through. They illustrate what I'm hoping modern McLaren Vale wine will be, which harks back to a tradition of what it looked like in the 1960s, without all the artifice of winemaking.

Above all these wines look and taste, Koomilya”

Stephen Pannell

PLACE

At the end of Amery Rd sits a beautiful 80 acre property, established in the late 9th Century. The vineyards are surrounded by native bushland and are nestled in the forest, an important factor in moderating the climate. Home to three different soil types and a micro-climate that gives this property a unique geological and viticultural foot print.



VITICULTURE and WINEMAKING

Upon purchasing the vineyard in 2012 I saw it as an ideal place to create a blend that included varieties, I believe will see McLaren Vale into the future, and further, complement the traditional varieties of Cabernet Sauvignon and Shiraz. We grafted two contoured and terraced blocks on deep red soil to Tempranillo and Touriga Nacional, planted Graciano and Mataro and restored the health of a neglected row of Mataro planted in the mid 19th century. The first wine to be released was the Touriga Cabernet Mataro, released under S.C Pannell, that went on to win Wine of Show at the McLaren Vale wine show in 2016. The blend may change from vintage to vintage, but the wine will always be unmistakably Koomilya.

All varieties hand harvested on the 28th of March 2018 and co-fermented, spending 10 days on skins Gently pressed and sent to old French oak puncheons to complete malolactic fermentation. Racked to a 2800L French oak vat for maturation. Bottled on the 11th of December 2019 without fining or filtration.

VINTAGE

Simply stated, 2018 was a solid year. A vintage without extremes that was kind to both winemakers and vines alike. The fruit had lovely freshness and vivacity, the crops were of an average size and there was consistency throughout despite the dryness of the soil. Even the winemakers seemed to be enjoying themselves!

Aromas - Violets, ripe plum, woody spice, black grapes, molasses and 70% dark chocolate. The dark aromas and colour lead you to believe the palate will be heavy, but a surprise awaits.

Palate - Touriga's typically savoury entry is followed by a gradual unfurling of dark fruits from the Mataro and Graciano. The tannins penetrate all corners but don't dominate nor distract from the freshness of the fruit. The finish is intensely long and moreish.

Food - A char-grilled steak at Adelaide institution, Gauchos Argentinian Restaurant. Chimichurri optional.

Wine analysis - Touriga Nacional 78%, Graciano 11%, Mataro 11% | Alcohol 14% | pH 3.72 | Total acidity 6.0