



S. C. PANNELL
WINEMAKER

Piccadilly Chardonnay 2017

Steve helped his father plant the first GinGin clone Chardonnay vineyard in Margaret River as a young boy and has been on a search to find it in the Adelaide Hills since arriving SA in the mid 90's. The Mendoza or Gingin clone walks the middle ground between old school and modern and has made Margaret River Chardonnay what it is today. Characteristically high concentration of flavour and phenolics from lots of little berries interspersed with a few larger ones. It is a difficult clone to grow and work with that delivers a superb result. And as most things we do it's the most difficult things that produce the best result.

Chardonnay is Steve's favourite white grape and for him it is all about the complexity and the reductive notes achieved through natural fermentation, the use of very large French oak and settling on lees in tank for three months before bottling. A wine that will age particularly well showing a balance of acidity and freshness with length of phenolics and great hold on the finish.

THE VINTAGE

A very cool, mild and stress-free vintage for vines, not winemakers! Good winter and spring rains were followed by a very mild, long summer. The results are wines with ample fruit complexity and great natural acidity. Most important however is the delicious fruit freshness and balance.

WINEMAKING

Variety	100% Chardonnay
Varietal Origin	Burgundy, France
Vineyard	Piccadilly Valley, Adelaide Hills
Process	Hand Picked on the 3 rd and 6 th of April, natural fermentation and maturation in a 1000L New French Oak vat and 500L puncheons, no Malolactic fermentation. Pulled from barrel in late November and sent to a stainless-steel tank for settling on yeast lees for three months before bottling.

Alcohol	12.8%
Ph	3.2
TA	7.8

FOR THE SENSES

Flavour Profile Ginger, white flowers, hazelnuts and unmistakable white nectarine followed by verbena and Pecorino rind.

Structure & Texture Taut, with an interplay between the flavours attempting to escape and the acid keeping everything in.

CELLARING

At least 10 years quite possibly longer. Cellar with confidence.

SERVING

Salt-baked chicken with roasted kiplers in Olive oil and Rosemary, semi soft-washed rind cheeses, or steamed scallops fresh from the shell.

