



S. C. PANNELL  
WINEMAKER

# Tanino 2016

Tanino is Spanish for tannin, and as the name suggests, it is a dry tannic red wine that flies in the face of the current red wine trend that lighter is better.

It strikes Steve as odd that Australian winemakers seek out and drink imported red wine like Chianti and Barolo, Rhone and Rioja that are built on tannin, yet the Australian Show system is currently rewarding light, soft wine. We drink tannic wine with food, especially fatty foods, because it binds to the protein and cleans the palate. As a person that loves to cook, Steve wants the food he makes to sit in balance with the wine he makes, and in Steve's words, it's "time to embrace tannin" in Australian winemaking.

## THE VINTAGE

The 2016 vintage was a vintage of two distinct halves. Winter & Spring were exceptionally dry & warm, with irrigation beginning earlier than Steve can ever recall. To answer our concerns, a number of rainstorms quickly changed everything, making 2016 one of the wettest and mildest ripening periods. It is rare to harvest in McLaren Vale with green lush mid rows in the vineyard. These cool, wet conditions saved our vines.

## WINEMAKING

<b>Variety</b>	40% Malbec/33% Shiraz/13% Tinta Cao/11% Touriga
<b>Vineyard</b>	Both at the end of Amery Road, McLaren Vale. The Malbec from our neighbour and the balance from Koomilya.
<b>Process</b>	Not simple, a wine that was built slowly. The Shiraz was picked on the 14 <sup>th</sup> of February at 13.2 baume, the Malbec on the 19 <sup>th</sup> of February at 12.7 baume and the Iberians on the 2 <sup>nd</sup> of March at 14 Baume. The Shiraz spent 19 days on skins and the Malbec 11 days on skins, fermented separately in open top fermenters. The Iberians were co fermented, spending 11 days on skins. The Malbec completed malo-lactic fermentation in barrel whilst the Shiraz and Iberians completed malo in tank. The wine was kept in puncheons until November 2017, when it was blended and returned to puncheons for three months before bottling in February 2018.



Alcohol	13.8%
Ph	3.7
TA	5.9

## FOR THE SENSES

<b>Flavour Profile</b>	Restrained and savoury upon opening, but with air and a moment of composure black cherry, blood plum, mulberry and violet aromas escape, leading a palate of dark fruit with a sanguine edge.
<b>Structure &amp; Texture</b>	Plush, svelte, tight and long, with ample earthy and persistent tannins that despite the name do not overpower, but support a dense core of dark fruit.

## CELLARING

The tannins, as the name suggests, will help this wine in cellar for as long as you can keep it. or up to 15 years - whichever comes first.

## SERVING

Char-grilled meat, a forest mushroom stack or hard cheese.