



S.C. PANNELL
WINEMAKER

Aromatico 2018

Aromatico is a blend of Adelaide Hills Gewürztraminer, Riesling and Pinot Gris. The name is taken from one of the many synonyms for the Gewürztraminer grape. This pinkish-grey grape is believed to originate in the Alto Adige area of Northern Italy near the town of Tramin, where it is known as Traminer Aromatico.

For a long time, Steve has wanted to make a Gewürztraminer-based wine because of its unrivalled aromatic qualities – orange blossom, lychee and rose. Traminer Aromatico is a low acid white variety, so it's blended with Riesling and Pinot Gris to create a flavoursome wine with a balanced natural acidity, and mouth-filling sweetness on the finish.

A reverse-engineered wine that suits how we live and what we eat, especially spicy Asian food!

VINTAGE

The Adelaide Hills 2018 vintage was, thankfully, a gentle and kind affair. Good winter rain, late budburst and a cool, mild harvest gave the grapes natural acidity and vibrant fruit flavours. Ideal conditions for a balanced crop and therefore, balanced wine.

WINEMAKING

Variety	64% Gewürztraminer, 33% Riesling, 3% Pinot Gris
Varietal Origin	Gewürztraminer - Italy, Riesling - Germany, Pinot Gris - France
Vineyard	Woodside, Echunga, Carey Gully – All Adelaide Hills
Process	Hand harvested, blended as a juice, and co-fermented to enhance the marriage of the three varieties.
Alcohol	13.5%
Ph	3.30
TA	6.30

FOR THE SENSES

Flavour Profile	Lychee, orange-blossom water, rose petals, cinnamon and nutmeg spice.
Structure & Texture	Light to medium bodied, juicy, slippery with a creamy finish. Another fruit bomb, flavoursome and relaxed. A small amount of residual sugar, 10 g, balances and enhances the finish.

CELLARING

This wine is ready to drink now while it is bright, flavoursome and fragrant.

SERVING

Best served with strongly flavoured Asian food particularly Thai, Schezuan or Vietnamese.

