



**S.C. PANNELL**  
WINEMAKER

# Nebbiolo

# 2016

The eighth release of our Nebbiolo - a blend of five different clones from a Gumeracha vineyard in the Adelaide Hills that is certified Biodynamic.

Made in the style of traditional Barolo: Extended maceration on skins with the decision to press made purely on taste. This gives a very different tannin profile, winding them from the center of the mouth through to the very back palate.

This wine has developed quite the cult status for me. There really aren't many places in the world outside of Piedmont where you can coax Nebbiolo into something that is varietal, detailed and structured. This vineyard is one of the very few places in Australia that this project can work.

## VINTAGE

The 2016 vintage was a vintage of two distinct halves. Winter & Spring were exceptionally dry & warm, with irrigation beginning earlier than I can ever recall. A number of rainstorms quickly changed everything, making 2016 one of the wettest and mildest ripening periods. These cool, wet conditions saved our vines. All of the red wines from 2016 are tannic and not dissimilar to 1996 and 2006 and should make the wines long lived.

## WINEMAKING

<b>Varietal Origin</b>	Italy
<b>Vineyard</b>	Gumeracha, Adelaide Hills
<b>Process</b>	Grapes hand-harvested in late March and traditionally vinified in small open top fermenters. Gentle press off skins after 23 days, completion of malolactic fermentation in stainless steel before transfer to old Hungarian oak puncheons and large vats for 14 months.

<b>Alcohol</b>	14%
<b>pH</b>	3.83
<b>TA</b>	5.60

## FOR THE SENSES

### Flavour Profile

Highly perfumed with notes of red cherry, rose water, fennel bulb, cassis, chestnut puree and marjoram along with terracotta tiles and cedar.

### Structure & Texture

Medium bodied and flavoursome. Unashamedly tannic with an almost unrivalled balance of acid and flavour, perfect weight and a tremendously long finish.

## CELLARING

Nebbiolo is a variety that ages particularly well due to the preserving nature of its proud tannins, allowing it to age gracefully for 10 or more years.

## SERVING

I love it most with a pasta dish called Agnolotti del Plin.

