



S. C. PANNELL
WINEMAKER



Cabernet Malbec 2017

The idea of a Cabernet blend was born of chance when the neighbouring vineyard on Amery Road discovered that Malbec had been planted not Merlot as thought. A fortuitous mistake that allowed me to create an homage to dear friends and a favourite brand, Wendouree, and in particular, their blends.

Both varieties originate in Frances' South West and do strangely well in McLaren Vale, especially Cabernet Sauvignon, a variety that has always been important to the district and has some of the oldest vines in the Vale. What I find fascinating about this wine is a similarity to siblings from the same sub-region of Upper Tintara: Baked red earth and a sanguine edge that paints the landscape. The magical combination of a blend and a wine of place.

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	60% Cabernet Sauvignon, 40% Malbec
Varietal Origin	South West France
Vineyard	Both at the end of Amery Road, McLaren Vale. The Cabernet vines are over 70 years old and the Malbec 26 years old.
Process	Both variteies picked on the 26 th of March and vinified separately in open top fermenters spending 12 days on skins. Blended immediately post fermentation and sent to French oak puncheons, 30% new. Bottled in September 2018.
Alcohol	13.5%
Ph	3.67
TA	7.3

FOR THE SENSES

Flavour Profile	Signature cassis with a poke of red currant followed by black fruits and florals, black tea, split red wood and mahogany.
Structure & Texture	Medium bodied, calm and composed with a seductive glide to the pallet carrying a tide of flavour. Harmonious.

CELLARING

Leave it for future generations if you can.

SERVING

No change from the 2016: New York Sirloin, French Skirt Steak or Bistecca Fiorentina.