



S. C. PANNELL  
WINEMAKER

# Nero Diavola 2019

Officially known as Calabrese in Italy with Nero d'Avola a modern evolution of Sicily's most famous vinous export. An early flowering traditionally late-ripening variety that tolerates heat without dropping acidity, makes for a perfect match in our dry region near the sea.

We may be getting ahead of ourselves but to ensure our friends in Sicily don't prevent us from using the more common Nero d'Avola we have named our version for the devil in the tannins. Nero may just represent a necessary genesis towards varieties more suited to our climate: a wine that was just meant to be.

## THE VINTAGE

A winemaker's vintage with every scrap of experience tested and measured. Lower than average winter rainfall set up for a dry growing season resulting in dramatically reduced yields. The Adelaide Hills was most effected with some varieties down by 50%. In low yield years acidity is generally good setting the resulting wines up for stability and long lives.

## WINEMAKING

<b>Variety</b>	100 % Nero d'Avola
<b>Varietal Origin</b>	Sicily and Calabria, Italy
<b>Vineyard</b>	Twenty rows at our Olivers Rd home, McLaren Vale.
<b>Process</b>	Hand-picked in on the 5 <sup>th</sup> of March and traditionally vinified in a small open-top fermenter for 14 days. Gently pressed and sent immediately to a 2800L French oak vat and 3 puncheons for malolactic fermentation and maturation for 4 months. Racked once and returned to vat and puncheons for a further 7 months. Bottled on the 12 <sup>th</sup> of February, 5600 bottles produced.

<b>Alcohol</b>	14.0%
<b>Ph</b>	3.50
<b>TA</b>	7.1

## FOR THE SENSES

<b>Flavour Profile</b>	Aromas of black cherry, currants, dark-chocolate, dried-herbs, incense and terra-cotta tile lead on to a palate of dark chocolate, roasted plum, pickled rhubarb and signature dark cherry.
<b>Structure &amp; Texture</b>	It's still a devil: Deceptive yet charming with tannins that are suede like and sweep you of your feet. There's mischief in the tannins, random and disorganised but charming all the same.

## CELLARING

You could go for seven, maybe more, but really very delicious right now.

## SERVING

Pork shoulder with blackberries from Nigel Slater's 'A year of good eating: The kitchen diaries 111'. Autumn fare!

