



S.C. PANNELL
WINEMAKER

Aglianico 2018

The truly wondrous thing about great wine is that speaks of where it comes from. That sense of having come from a discrete site or location and capable of reflecting those characters in its shape and flavour.

One of the top three Italian red varieties along with Nebbiolo and Sangiovese, Aglianico is often referred to as the Nebbiolo of the south. Whilst it has an ability to convert site specific nuances it always preserves its identity; A combination and balance of rustic charm, defined acidity, powerful flavour and most importantly strong tannin. A perfect translation of our site.

THE VINTAGE

Simply stated, 2018 was a solid year. A vintage without extremes that was kind to both winemakers and vines alike. The fruit had lovely freshness and vivacity, the crops were of an average size and there was consistency throughout despite the dryness of the soil. Even the winemakers seemed to be enjoying themselves!

WINEMAKING

Variety	100% Aglianico
Varietal Origin	Southern Italy – Campania, Basilicata and Puglia
Vineyard	Six rows at our Olivers Road home.
Process	Hand-picked on the 4 th of March. Gently pressed after 11 days on skins following a spontaneous fermentation and sent straight to old French oak puncheons for malolactic fermentation and maturation. No additions, no filtration, bottled on the 11 th of September 2019, 2080 bottles produced.
Alcohol	14%
Ph	3.58
TA	7.0

FOR THE SENSES

Flavour Profile Red currant, red cherry, red roses and dark chocolate. The translation of our site and our iron stone rich soils is best seen as a sanguine and savoury edge to both nose and pallet.

Structure & Texture Sinewy tannins married with noticeable acidity ensure a long future and reward those looking for texture and interest rather than simple fruit flavours. Our first release; We can't be sure how long the wine will age nor how the wine will change with vine maturity but we can be sure of the excitement we see for the future of the variety on Olivers Road.

CELLARING

Give it five to ten years.

SERVING

Robust flavours with plenty of protein try a slow cooked Sicilian ragu with pork, Italian sausage and beef.

