



S. C. PANNELL
WINEMAKER

Dead End Tempranillo 2018

The fifth release of 'Dead End' Tempranillo; a wine of real presence, complexity and depth with an extra punch of fruit.

We're fortunate enough to be sourcing our Tempranillo from some of the oldest plantings in McLaren Vale, up to eighteen years of age. The quality of these grapes has given us the faith to continue pursuing this straight varietal and to plant more at our Amery Road vineyard.

Spanish varietals are ideally suited to McLaren Vale's climate, and this wine is a perfect example of what's possible.

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 % Tempranillo
Varietal Origin	Spain. Synonyms include Tinto Roriz and Argaones.
Vineyard	Amery Rd, Blewitt Springs and McLaren Vale
Process	Each parcel vinified separately and traditionally, using small open-top fermenters. Blended post malolactic fermentation and aged for 16 months in large format old French-vats and new Hungarian-oak puncheons; 25% new oak. Bottled in May 2019, 2000 cases produced.
Alcohol	14%
Ph	3.84
TA	5.90

FOR THE SENSES

Flavour Profile	A highly perfumed nose of sarsaparilla, red cedar and sandalwood is supported by a dark-fruited core with cherry cola, root beer, dark plum, pomegranate molasses and sumac.
Structure & Texture	Juicy, slippery and supple. The tannins start early and act on the periphery, slowly building and coating the palate.

CELLARING

You could go for twelve but give it ten if you can stop yourself drinking it immediately.

SERVING

Unsurprisingly, the ideal Tapas red. Cries out for Chorizo or Jamon.

