



S.C. PANNELL
WINEMAKER

Montepulciano 2018

Italian giggle juice! This is definitely happy wine and a variety I have great hope for in our warm climate. The wine is an immediate pleasure but given a moment can be contemplative and cerebral. In a way it's the red version of Fiano with the same juxtaposition of lean and ripe.

Originating in the warm, central, wine-growing areas of Italy and regarded as a beloved workhouse variety of great importance it suffers from a confounding name and is often confused with the Tuscan town of the same name. Vino Nobile di Montepulciano is in fact made from Sangiovese grapes whilst Montepulciano d'Abruzzo is made from Montepulciano.

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 % Montepulciano
Varietal Origin	Abruzzo, Italy.
Vineyard	Case Vineyard, Langhorne Creek
Process	Harvested in early April, 8 days on skins before gentle pressing. Malolactic fermentation in stainless steel before transfer to French oak puncheons, 3 rd and 4 th use, for 16 months. Bottled in September 2019.
Alcohol	14%
Ph	3.61
TA	6.00

FOR THE SENSES

Flavour Profile Immediate black fruits with a Cabernet like herbaceous character followed by dried herbs and flowers then grilled nuts and prosciutto. The nose and pallet are manic in the way they change. The wine unfurls quickly building excitement with each sip.

Structure & Texture Medium-bodied, juicy and salivating. The tannins are all at the front of the palate with a persistence and drive provided by the naturally high tone. There is also familiarity in the shiraz-like velvety mouthfeel.

CELLARING

While this wine is ready for immediate drinking, it will also reward cellaring over the next five to seven years.

SERVING

Beef Bolognese or Ragu A little in the glass and a little in the pot.

