

# KOOMILYA

"These wines have strength, intensity, and glorious grape tannins, which wind the palate together, almost like a double helix.

The complex structure pulls you straight through.

They illustrate what I'm hoping modern McLaren Vale wine will be, which harks back to a tradition of what it looked like in the 1960s, without all the artifice of winemaking.

Above all these wines look and taste, Koomilya"

Stephen Pannell

## PLACE

At the end of Amery Rd sits a beautiful 80 acre property, established in the late 19th Century. The vineyards are surrounded by native bushland and are nestled amongst the forest, an important factor in moderating the climate. Home to three different soil types and a micro-climate that gives this property a unique geological and viticultural foot print.



## VITICULTURE & WINEMAKING

Upon purchasing the vineyard in 2012 I saw it as an ideal place to create a blend that included varieties I believe will see McLaren Vale in to the future, and further, complement the traditional varieties of Cabernet Sauvignon and Shiraz. We grafted two contoured and terraced blocks on deep red soil to Tempranillo and Touriga Nacional, planted Graciano and Mataro and restored the health of a neglected row of Mataro planted in the mid 19th century.

The first wine to be released was the Touriga Cabernet Mataro released under S.C.Pannell, that went on to win Wine of Show at the McLaren Vale wine show in 2016. The blend may change from vintage to vintage but the wine will always be unmistakably Koomilya.

## VINTAGE

A 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.

AROMAS- Blackberry, fruits of the forest, red toffee-apple, roast beetroot, smoky paprika & Dutch cocoa

PALATE- Red toffee-apple and blackberry on entry followed by cocoa and paprika finishing with Touriga's signature fruit mince and plum pudding. There is tension to the texture from a firm spine surrounded by generosity. The tannins ripple and repeat folding back on themselves.

FOOD- Potato cakes stuffed with Lamb and Pine Nuts from Casa Moro by Sam and Sam Clark

WINE ANALYSIS- Alcohol 14% | pH 3.76| Total acidity 5.5 g/L

CELLARING- Drinking well now, and will cellar for 10+ years