



S. C. PANNELL
WINEMAKER

Nero Diavola 2021

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

Joyous. No stress in the vineyard with plenty of water and heat at the right time. An extended ripening period without disease pressure lead to great flavour. The fruit was plentiful and perfectly ripe. What a strange contrast to the previous year.

WINEMAKING

Variety 100% Nero d'Avola.

Varietal Origin Sicily and Calabria, Italy.

Vineyard Twenty rows at our Olivers Rd home, McLaren Vale.

Process Picked mid-March at 13.6 Baume, crushed and macerated for 15 days, sent to vat for 8 months, racked four times and that's that.
Bottled on the 15th of February 2022, 10,560 bottles produced.

Alcohol 14%

pH 3.45

TA 6.3

Total Sulphur 44ppm



FOR THE SENSES

Flavour Profile

Always a tempting and delicious feast of aromas and flavours: paprika, boysenberry, cacciatore dried herbs, dark cherry, cola, vanilla beans, creaming soda, chocolate and star anise with a dose of violets on the finish. Clearly good for you.

Structure & Texture

Dark purple thoughts and images flood the senses. The tannins are super fine and dusty and there is balloon of fruit across the palate. Cardamon and boysenberry flavours linger and blend seamlessly with the tannins.

CELLARING

Drink it or keep it up to 7 years.

SERVING

Saucisson, charcuterie, jamon, prosciutto or grilled mushrooms and if in Adelaide, Pizza Capricciosa at Amalfi Pizzeria Ristorante.