

The 2006 S.C. Pannell Shiraz was made from two old-vine vineyards; one being well over one hundred years old and the other a relatively youthful forty years old. They both were grown on my preferred soil type for Shiraz, red ironstone over limestone. This produces a more complex finer more restrained style of Shiraz

Oenological History

Variety: Shiraz 100%

Region: McLaren Vale 100%

Alcohol: 14.5%

pH: 3.55

Total Acidity: 6.0 (as tartaric acid)

Harvest Hand harvested 16th of March, 2006

Fermentation Fermented in 7 tonne concrete open fermenters for 11 days, maximum temperature of 32 °C. During this time it was hand plunged and pumped over

Maturation 18 months in 500 lt French oak puncheons, 20% of which were new

Tasting Note

Bouquet: Has an intense brooding nose with aromas of pomegranate, blood plum, roasted beetroot, leather and anise.

Palate The '06 Shiraz is all about complexity and intensity that is seamlessly woven into a velvet textured palate. The fruit flavours are complexed by an earthy character, which I think is best described by the term ferruginous. This is a term that refers to the iron in the soils and the wine, and which I have borrowed from the back label of old Tintara wines from the 60s.

Cellaring: Store between 12-20 °C.

Winemaker: Stephen Pannell