



S.C. Pannell

2018

'AROMATICO'

White Wine | Adelaide Hills - Australia



NATURAL



VEGAN

Stats

Grapes: 64% Gewürztraminer - 33% Riesling - 3% Pinot Gris

Vineyard: Single sites in Echunga (Gewürztraminer) - Woodside (Gewürztraminer & Riesling) - Carey Gully (Pinot Gris)

Vine Age: Varied: Average, 16-years-old

Soil Type: Varied: Primarily a range of sandy and rocky loam over light clay

Viticulture: Sustainable

Fermentation: Native - Stainless Steel (33% whole-cluster)

Skin Contact: None

Aging: 3 months in stainless steel

Residual Sugar: 7 g/L

pH: 3.3

Total Acidity: 6.3 g/L

Total SO2: 94 ppm

Total Production: 1,116 cases

UPC: None

Reviews

Halliday Wine Companion | 92 points

The Wine Front | 94 points

About

'Aromatico' is modelled on the leaner and zippier white wines of Northern Italy, rather than the more unctuous versions of these blends found in Alsace. It was Steve's answer to crafting a wine that works with the cuisine he and his wife consume frequently, spicy Asian flavors and ingredients. 'Aromatico' is a blend of Adelaide Hills Gewürztraminer (Woodside and Echunga), Riesling (Woodside) and Pinot Gris (Carey Gully). The name is taken from one of the many synonyms for the Gewürztraminer grape. This pinkish-grey grape is believed to originate in the Alto Adige area of Northern Italy near the town of Tramin, where it is known as Traminer Aromatico.

2018 was a winemaker's vintage with every scrap of experience tested and measured. Lower than average winter rainfall set up for a dry growing season resulting in dramatically reduced yields. The Adelaide Hills was most effected with some varieties down by 50%. In low yield years acidity is generally good setting the resulting wines up for stability and long lives. The grapes were hand harvested and whole bunch pressed to tank where the juices are blended and co-fermented using ambient yeast. After three months aging in stainless steel it was bottled with a light filtration and small dose of sulfur dioxide.

Tasting Note

Lychee, orange-blossom water, rose petals and spice, Slippery and textural with a creamy finish and balanced acidity.