



## S.C. Pannell

2021

# 'FIELD STREET'

Shiraz | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Shiraz

**Vineyard:** Olivers Road Vineyard and Amery Road Vineyard

**Vine Age:** 50-years-old (Olivers Road) - 47-years-old (Amery Road)

**Soil Type:** Iron-rich siltstone over limestone (Olivers Road) - dark grey slaty siltstone with ironstone (Amery Road)

**Viticulture:** Sustainable (Oliver's Road) - Practicing organic (Amery Road)

**Fermentation:** Pied de cuve (inoculated with wild yeast starter) - stainless-steel

**Skin Contact:** 14 days

**Aging:** 13 months in new 90hL French oak vat and old French oak puncheons

**Alcohol:** 14%

**pH:** 3.48

**Total Acidity:** 6.3 g/L

**Total SO2:** 52 ppm

**Total Production:** 1,450 cases

**UPC:** None

## Reviews

James Suckling | 95 points

The Wine Front | 92 points

Wine Enthusiast | 91 points

## About

The S.C. Pannell Field St Shiraz is sourced from two McLaren Vale vineyards, Olivers Road and Amery Road. In every sense this wine is at the heart of S.C. Pannell. It is a warm climate Shiraz stripped back from the artifice of modern winemaking to express the purity and breadth of McLaren Vale fruit. For Steve it's all about the preservation of fruit flavors without losing weight and richness. As for the vintage, 2021 was joyous. There was no stress in the vineyard with plenty of water and heat at the right time. An extended ripening period without disease pressure led to great flavor. The fruit was plentiful and perfectly ripe. What a strange contrast to the previous year.

The grapes were harvested between the 23rd of February and the 3rd of March 2021 in two batches. Fermentation occurred in open top fermenters with daily pump overs each with 14 days on skins before gentle pressing. The wines were blended and settled in tank before being transferred to oak vats for malolactic fermentation. Maturation was in a new 9000L French Oak vat and old French oak puncheons. It was then racked three times and bottled without fining in May 2022.

## Tasting Note

Blackberry, cherry cola, iodine, cinnamon, pomegranate molasses and Chambord liqueur followed by bay, fig and raspberry. This wine feels like surfing a barrel wave before landing in a herby wash at the end of a long ride.