



S.C. Pannell

2022

'FIELD STREET'

Shiraz | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Shiraz

Vineyard: Olivers Road Vineyard and Amery Road Vineyard

Vine Age: 51-years-old (Olivers Road) - 48-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: 12 days

Aging: Malolactic in old French puncheons then nine months in a second use 9850L French oak vat

Alcohol: 14.8%

pH: 3.59

Total Acidity: 5.9 g/L

Total SO2: 49 ppm

Total Production: 1,000 cases

UPC: None

Reviews

James Suckling | 94 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. Sadly, this is the last vintage Steve will be able to use from fruit the Olivers Road West Block, as it is now planted to Montepulciano and Aglianico.

Fermentation occurred in open top fermenters with daily pump overs for 12 days on skins before gentle pressing. The wine was then transferred to puncheons for malolactic fermentation, followed by nine months of maturation in a second use 9850L French oak vat. It was then given a cross flow filter and sulfur dosage before bottling. No fining.

Tasting Note

Blackberry, cherry cola, pomegranate molasses, and Chambord lead into bay, fig, and raspberry. Fresh and vibrant, it moves with energy, with its medium-bodied, tightening mid-palate before gliding into a long, herbal finish.