



**S.C. Pannell**

2018

# 'FIELD STREET'

Shiraz | McLaren Vale - Australia



NATURAL



VEGAN

## Stats

**Grapes:** 100% Shiraz  
**Vineyard:** Olivers Road Vineyard  
**Vine Age:** Varied: Average, 38-years-old  
**Soil Type:** Gravelly loam over ironstone  
**Viticulture:** Sustainable  
**Fermentation:** Native – stainless steel (100% destemmed)  
**Skin Contact:** 12 days  
**Aging:** 12 months in third passage French 28hL foudre  
**pH:** 3.58  
**Total Acidity:** 6.7 g/L  
**Total SO2:** 39 ppm  
**Total Production:** 1,072 cases

## Reviews

Halliday Wine Companion | 95 points  
James Suckling | 92 points  
Wine Enthusiast | 90 points

## About

'Field Street' comes from fruit sourced from a single nine-hectare vineyard, called Olivers Road. The original Shiraz plantings date back to 1970 and the vineyard faces west to the Gulf of St Vincent. In every sense this wine is at the heart of the S.C. Pannell label. This wine is stripped back from the artifice of winemaking to express the purity and breadth of McLaren Vale Shiraz. Simply stated, 2018 was a solid year. A vintage without extremes that was kind to both winemakers and vines alike. The fruit had lovely freshness and vivacity, the crops were of an average size and there was consistency throughout despite the dryness of the soil.

The grapes were hand-harvested entirely destemmed and crushed in open top stainless steel fermenters. The ferments were worked by hand with frequent pigeage and after 12 days on the skins it was gently basket pressed with only free run juice being used. Fermentation continued naturally and when the wine went dry it was racked to 28hL French foudre for aging. After 12 months in barrel the wine was racked to tank, hit with a bit of sulfur and bottled without fining or filtration.

## Tasting Note

Inky hued. Violets, with the beautiful perfume of a punnet of fresh berries; be it raspberry, blueberry, cherry, or mulberry with undertones of roasted meat and black olives. The nose is intoxicating. It's all about the purity of the fruit. Medium-bodied, velvety, plush, even and long. Lovely earthy tannins clean up the finish.