



**S.C. Pannell**

2020

# TEMPRANILLO TOURIGA

*McLaren Vale - Australia*



VEGAN

## Stats

**Grapes:** 54% Tempranillo (Tina Ruiz) -  
46% Touriga Nacional

**Vineyard:** Katandra (Tempranillo) -  
Koomilya (Touriga Nacional)

**Vine Age:** 20-years-old (Tempranillo) -  
8-years-old (Touriga Nacional)

**Soil Type:** Alluvial fan clay, sand and  
gravel (Tempranillo) - Dark grey very  
thinly laminated slaty siltstone  
flecked with ironstone (Touriga  
Nacional)

**Viticulture:** Sustainable

**Fermentation:** Inoculated – stainless  
steel (100% destemmed)

**Skin Contact:** 10 days

**Aging:** 12 months in old French oak  
puncheons

**Alcohol:** 14%

**pH:** 3.73

**Total Acidity:** 5.58 g/L

**Total SO2:** 57 ppm

**Total Production:** 1,000 cases

## Reviews

James Suckling | 94 points

Decanter | 93 points

VinePair | 90 points

## About

Tempranillo and Touriga Nacional are indigenous to the Iberian Peninsula and are the most famous red grape varieties of Spain and Portugal respectively. Tempranillo is also grown in Portugal where it is known as Tinta Roriz, and traditionally blended with Touriga Nacional and other indigenous varieties. Whilst Tempranillo is now well known, Touriga Nacional may be new to many wine drinkers and in need of further introduction. It's a lusty red variety that produces medium-bodied yet powerful wines with pungent fruit characteristics of fruit-mince or plum pudding. It blends well with the red fruit, earth and cocoa of Tempranillo and may just be the variety and wine for our times. The climatic suitability to the South Australian wine growing region is unquestionable in both of these varieties, resulting in increased sustainability and wines with great natural balance, complexity and flavor.

The grapes were hand-harvested, crushed, and vinified separately in small open top fermenters. Post-primary fermentation the grapes are pressed directly to 500-liter French puncheons, 20% new and 80% more than ten years old. After seven months in wood the wine is racked to tank and carefully blended where it goes back to tank for an additional two months to harmonize. The wine is bottled with a gentle cross-flow filtration and just 57 ppm sulfur.

## Tasting Note

Black fruits, cherry, fruit bread & red licorice, overlaid with Touriga Nacional's pungent fruit, jasmine scented floral and nutmeg/cinnamon spices. Intense, tightly intertwined flavors, layered with granular tannins.