



S.C. Pannell

2017

TEMPRANILLO TOURIGA

Adelaide - Australia



NATURAL



VEGAN

Stats

Grapes: 50% Tempranillo (Tina Ruíz) -
46% Touriga Nacional - 2.5% Graciano
- 1.5% Mataró

Vineyard: A vineyard in Barossa
Valley (Stockwell – 50% Tempranillo -
100% Graciano) – a vineyard in
McLaren Vale (McLaren Vale – 50%
Tempranillo - 100% Touriga Nacional -
100% Mataró)

Vine Age: 19-years-old (Barossa
Tempranillo & Graciano) – 14-years-
old (McLaren Vale Tempranillo,
Touriga Nacional, and Mataró)

Soil Type: Granitic sand over
ironstone (McLaren Vale) - calcerous
marl over deep red clay (Barossa
Valley)

Viticulture: Lutte Raisonnée /
Sustainable

Fermentation: Native – stainless steel
(100% destemmed)

Skin Contact: 14 days

Aging: 7 months in 500L French
puncheons (20% new and remainder
more than ten years old)

Alcohol: 14%

pH: 3.87

Total Acidity: 5.6 g/L

Total SO2: 70 ppm

Total Production: 2,000 cases

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. Their climatic suitability to the South Australian wine growing region is unquestionable, resulting in increased sustainability and wines with great natural balance, complexity and flavor.

Two sites are used for the blend. Half the Tempranillo comes from a high-altitude site in the Barossa with all of the Graciano, the Touriga, Mataró and the other half of the Tempranillo from McLaren Vale proper. 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.

Tasting Note

Black fruits, cherry, fruit bread & red licorice, overlaid with Touriga Nacional's pungent fruit, jasmine scented floral and nutmeg/cinnamon spices. The intense and tightly intertwined flavors of this rich and flavorsome wine are primarily of fresh blackberries and panforte, with a complex spice profile including clove, nutmeg and cinnamon. Layered with granular tannins leading to a balanced finish.