



S.C. Pannell

2016

SYRAH

Adelaide Hills - Australia



NATURAL

Stats

Grapes: 100% Syrah

Vineyard: A single site in Echunga

Vine Age: 17-years-old

Soil Type: Deep granitic loam over ironstone

Viticulture: Lutte Raisonnée / Sustainable

Fermentation: Native – stainless steel (30% whole-cluster)

Skin Contact: 17 days

Aging: 10 months in 75% old 13hL French foudre and 25% third-passage 600L demi-muid

pH: 3.78

Total Acidity: 5.74 g/L

Total SO₂: 57 ppm

Total Production: 2,000 cases

Reviews

James Suckling | 95 points

The Wine Advocate | 93 points

Wine Enthusiast | 94 points

About

This cool climate Syrah was sourced from Echunga, 1,350 feet above sea level in the Southern Adelaide Hills. The fruit is grown on well-drained, granitic soil, ideal for Syrah. The wine is called Syrah instead of the traditional Shiraz to stop confusion and pay homage to the style of wine it makes in the Northern Rhône Valley of France, where it is thought to have originated. This was the 'Jimmy Watson' winner as best red wine in Australia with the 2013 vintage.

The 2016 vintage was a vintage of two distinct halves. Winter & Spring were exceptionally dry & warm, with irrigation beginning earlier than Steve can ever recall. To answer his concerns, a number of rainstorms quickly changed everything, making 2016 one of the wettest and mildest ripening periods. These cool, wet conditions saved the vines. All of the red wines from 2016 are tannic and not dissimilar to 1996 and 2006 where the heat toughened up the skins, this should make the wines long lived. The fruit was handpicked and vinified in small open-top fermenters with 30% whole bunches. A total of 17 days on skins before being pressed to predominately old, large, French-oak vats for 10 months. It was bottled without fining or filtration and just a small amount of sulfur.

Tasting Note

Highly perfumed, vibrant and complex with prominent black forest fruits, white pepper, cumin and a hint of sweet citrus. The palate of this wine is the most interesting element. The flavors lead you to think that it is quite light, but as you taste the wine, the power and intensity unfurls to reveal a density that carries the palate further.