



S.C. Pannell

2020

'DEAD END'

Tempranillo | McLaren Vale - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Tempranillo

Vineyard: Katandra and Koomilya

Vine Age: 20-years-old (Katandra) - 8-years-old (Koomilya)

Soil Type: Dark Grey, very thinly laminated, slaty siltstone with ironstone deposits (Amery Road) - Clayey sand and silica-cemented conglomerate (De Lisio)

Viticulture: Practicing organic

Fermentation: Pied de cuve (inoculated with wild yeast starter) - stainless-steel (100% de-stemmed)

Skin Contact: 10-11 days

Aging: 9 months in old French oak puncheons

Alcohol: 13%

pH: 3.82

Total Acidity: 5.1 g/L

Total SO2: 46 ppm

Total Production: 1017 cases

UPC: None

About

Steve feels himself fortunate to be sourcing his Tempranillo from some of the oldest plantings in McLaren Vale, up to around twenty years of age. The quality of these grapes in their warming region has given him the faith to continue pursuing this straight varietal and to plant more at their Amery Road vineyard. Iberian varietals are ideally suited to McLaren Vale's climate, and this wine is a perfect example of what's possible with Tempranillo. The wine itself was inspired by the Mexican 'Day of the Dead' festival. In the words of Tom Grant, General Manager at Pannell Enoteca, "This is party Steve! The ideal tapas wine cries out for grilled chorizo."

Both parcels were picked in early March and then crushed and kept separate. They spent 10-11 days on skins, with gentle pressing before being sent to old oak puncheons in mid-April to complete malolactic fermentation. The wine was blended and bottled without fining and just a small sulfur addition and cross-flow filtration.

Tasting Notes

A nuanced Tempranillo, echoing a bygone era with cocoa, roasted red pepper, and black plum notes. Cedarwood and oak bark add depth, while lavender, nutmeg, and licorice create a captivating conclusion.