



## S.C. Pannell

2016

# 'THE VALE'

*McLaren Vale - Australia*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 70% Grenache - 30% Shiraz

**Vineyard:** Old McDonald Vineyard

(Grenache) - Koomilya Vineyard

(Shiraz)

**Vine Age:** 74-years-old (Grenache) -

46-years-old (Shiraz)

**Soil Type:** Deep granitic sand over

ironstone (Grenache) - Ironstone

gravel (Koomilya)

**Viticulture:** Practicing Organic

**Fermentation:** Native – stainless steel

(30% whole-cluster)

**Skin Contact:** 16 days (Shiraz) - 13

days (Grenache)

**Aging:** 12 months in 50hl French

foudre (Grenache) and neutral French

puncheons (Shiraz)

**pH:** 3.48

**Total Acidity:** 6 g/L

**Total SO<sub>2</sub>:** 65 ppm

**Total Production:** 400 cases

## Reviews

Halliday Wine Companion | 94 points

James Suckling | 96 points

The Wine Advocate | 93 points

## About

The truly wondrous thing about wine is that speaks of where it comes from. All true wine has a local accent – something distinct and unmistakable that helps you place it in an instant. This old vine Grenache Shiraz is a wine of place and it couldn't come from anywhere else but 'The Vale'. The blend is something altogether more than the sum of its two parts – it is the McLaren Vale in essence. The Grenache comes from the 70+-year-old gnarly Old McDonald Vineyard and the Shiraz from Steve's Koomilya estate.

The Grenache spent 13 days on skins (50% whole cluster) whilst the Shiraz spent 16 days (20% whole cluster). After a gentle pressing off of skins the juice finished fermenting separately. The Grenache was aged in a 50hL French vat and the Shiraz in 4+ year old puncheons for 12 months before being blended back to vats and settled for 4 months before bottling without fining or filtration.

## Tasting Note

The perfumed musk and red fruits of the Grenache lift the rich black fruits and spice of the Shiraz. A complex and integrated nose, with plum, nutmeg, clove, and musk. These two varieties unite to achieve a seamless medium bodied wine with a silky texture. The Grenache controls the mid-palate exuberance of the Shiraz and provides great length. Tightly wound, coiled and brooding. Long mouth-watering tannins.