



**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:** Vineyards in the Barossa Valley and McLaren Vale

**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

## Reviews

Halliday Wine Companion | 90 points

James Suckling | 92 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. 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.