



S.C. PANNELL  
WINEMAKER

# The Vale 2021

The truly wondrous thing about great wine is it speaks of where it comes from. All true wine has a local accent – something distinct and unmistakable that helps to place it in an instant. This old vine Shiraz Grenache is our 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 parts, it is McLaren Vale in essence, taste and character.

## THE VINTAGE

Mostly joyous but not without its challenges. Good winter rain led to strong growth with good cover in the mid row and under vine well into summer. Nervous expectation after two low yielding years muted conversations about the potential for a good year right up until harvest. No disease pressure, good canopies and plentiful bunches lead to a long ripening season. Some varieties tested patience and drew out vintage well in to May. The greatest challenge was having enough hours in the day and people to help with harvesting the plentiful and perfectly ripe fruit. What a relief!

## WINEMAKING

**Variety** 75% Shiraz | 25% Grenache

**Varietal Origin** France for the Shiraz and Spain or Italy for the Grenache

**Vineyard** Koomilya Shiraz (Upper Tintara) and Aldersey Grenache (Seaview)

**Process** Both parcels hand-picked late February and co-fermented, gently pressed after 14 days on skins. Racked of lees and sent to old French oak puncheons for malolactic fermentation and extended maturation. Racked a further two times and bottled without fining in August 2022. Held in bottle before release to realise its true potential.

**Alcohol** 14.5%

**pH** 3.47

**TA** 6.2

**Total Sulphur** 56 ppm



## FOR THE SENSES

### Flavour Profile

Wherever we are in the world this wine tastes like our home beside the sea. Aromas of sea air, iodine, earth, dark fruits and wood spice. Blackberry, ripe-mulberry and blueberry are entwined with musk lollies, fine tobacco leaf and cedar with subtle master stock, soy and umami lending gravitas to the fruit and spice. The palate is a force of dark fruited pleasure extended by the Grenache to a long, fine finish.

### Structure & Texture

The Shiraz lends weight and plushness to the palate with freshness and drive from the Grenache. The tannins are tricky to describe and seem to change shape from gravel to dusty on the finish which is long and shaped like the classic fan. A textural pleasure from start to finish.

## CELLARING

We've cellared it for you but it could go a further 10 years in a cool dark cellar.

## SERVING

We suggest suckling pig roasted over charcoal served with all the trimmings and enjoyed with gusto.