



**WINE NAME | VINTAGE** **Picardy Shiraz 2022**

**PRODUCER** Picardy (ALL ESTATE GROWN)

**WINEMAKERS** Father and son team, Bill and Dan Pannell

**REGION | SUB REGION** Pemberton, Western Australia

**GRAPE VARIETIES** Shiraz (2% Viognier, 2% malbec) (co-fermented)

**WINE TYPE** Dry Red **ALCOHOL LEVEL (%)** 14%

**WINE BODY** Medium bodied

**VITICULTURE AND TERROIR** The Picardy site was specially selected in Pemberton for its high altitude and well drained gravely loam soils. This is cool climate viticulture at its best. The vines are planted on a north/westerly facing slope for maximum exposure to sunlight. Vine age at time of harvest is 28 years.

**VINIFICATION** The vines are dry grown, cane pruned and handpicked, low yields are encouraged. In the winery the grapes are firstly destemmed (5% whole bunch), then transferred into small open fermenters to be hand plunged three times a day. This wine is then matured for 12 months in specially imported new to five year old small French oak barriques.

**BACKGROUND** Picardy is owned and operated by Bill, Sandra and Dan Pannell. Picardy was established by the family in 1993. Bill and Sandra were pioneers of the Margaret River region, establishing Moss Wood vineyard and winery in 1969. After selling Moss Wood in 1985, the Pannells had an interest in Volnay's Domaine de la Pousse d'Or, until the purchase of the property in Pemberton. Dan has grown up in the wine industry and in 1993 completed a Bachelors of Science (Oenology) at The University of Adelaide.

**TASTING NOTES** Tasting note by Ambrose Nock

"Rich and concentrated, with black and blue fruits and a lick of aniseed for good measure. There is an uplifting presence in the 2022, with coating, chalky tannins that drive the palate, huddling tightly under the same umbrella as red fruits, raspberries and a fleck of aniseed and earth.

In the context of Picardy, this is a powerful wine bursting with potential, though somewhat taut and tightly coiled at present. I'd highly recommend some time in the cellar, or a good splash in the decanter to unveil the seductive cool climate spices and perfume."

**FOOD MATCHING** This wine alongside a Tajine full of slow cooked Moroccan style beef would be a match made in heaven. Or for something compelling you could have fun with some 60-70% bitter chocolates.

**OPTIMUM DRINKING** 3 to 10 years and with careful cellaring, this wine has the cellaring potential for 15 years.

