



PANEVINO 'IS DE FUNDU 'E MURU' N.0109R 2009
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BY MIKE BENNIE

Could be one of the trickiest wine names to remember, but then not much is usual about Sardinia's Panevino or its baker-turned-winemaker Gianfranco Manca. As he moved into his profession as a baker, a plot of vineyard with some wild, neglected vines came into his possession. He put his mind to the land, trained the vines and planted some additional area with the traditional 'albarello' (goblet) growing-system, upped the ante with indigenous/local varieties, then set about making wines. He started producing in the mid 1980s but didn't put a label on a wine until 2005. He is a man of vineyard foremostly – deeply in tune with his site. Whispers say he actually speaks to his vineyard, and that every vine is tended to individual needs. Could be going a little far, but there is a romance to such stories. There is no declination of varieties on the bottle, but this is a cannonau dominant wine, with maybe a dash of local varieties making up the balance. The vineyard is organic, there are no chemicals used during the winemaking process, all natural yeast ferments, old oak for 12 months and just a lick of sulphur pre-bottling. Very minimal intervention; as the phrase goes. The wines vary immensely from year to year, with no science going into picking dates, yields or ripeness. Warm perfume of dark chocolate, wet earth, brambles and wildblackberry. A haunting bouquet that repeats similar characters in a palate that shows softness, plenty of light and space in the texture of the wine, and abright, orange rind and sour cherry tinged finish. Loads of flavour, smoothwithout polish and superbly drinkable, with a refreshing quality that lifts the wine to a lofty brightness. Gentle, feathery tannins offer some training wheels for the supple fruit flow. Delicious.

Importer: Adley Clark Fine Wines

Rated : 94 Points

Tasted : NOV11

Alcohol : 13.5%

Price : \$46

Closure : Cork

Drink : 2011 - 2015