



S. C. PANNELL
WINEMAKER

Little Branch Grenache 2022

Stephen's interest in Grenache stretches back to the mid-nineties. Upon arriving in McLaren Vale, a preference for making medium bodied wine led Stephen to Grenache and the love affair began. Given the region's warm Mediterranean climate and proximity to the ocean Grenache is ideally suited to McLaren Vale and perfectly at home with our food and lifestyle.

Stephen proudly states, whenever given the opportunity, that McLaren Vale Grenache ages more gracefully than Shiraz. Grenache is well on its way to becoming McLaren Vale's most recognised wine and our true wine of place.

THE VINTAGE

The second year of the current La Nina cycle saw a wild, wet winter and spring followed by a mild summer and a dry autumn. Veraison was two weeks behind normal, setting winemakers' teeth on edge. All were keen to get into vintage but were forced to wait, which made for some very clean wineries prior to harvest. Poor flowering due to wild spring weather including high winds, frost and hail led to lower than desired yields. Quality was good due to the long, slow ripening period. Whites retained great acidity and reds developed depth of flavour and complex tannins. A vintage to watch!

WINEMAKING

Variety Grenache Noir/ Garnacha Tinta / Ganaxa / Cannonau - whatever the name, it's all the same to us!

Varietal Origin Sardinia or Spain; an ancient variety with origins that are hotly contested.

Vineyard Little Branch vineyard, Blewitt Springs. 30 year old unirrigated, trellised vines grown from 50 million year old soils comprised of Maslin Beach sands, flecked with ironstone at 140m above sea level. Purchased by Stephen and Fiona in 2021.

Process Our first red wine harvest and ferment from the Little Branch vineyard. Picked on the 16th of March and immediately crushed. Carefully fermented in stainless steel with a small percentage of whole bunch. Left on skins for 13 days before pressing. Settled in tank for 16 days before transfer to old French oak vats for malolactic fermentation and extended maturation. Bottled without fining on the 16th August 2023.

Alcohol 14%

Ph 3.39

TA 6.2

Total Sulphur 53ppm



FOR THE SENSES

Flavour Profile

Spice from the start: cinnamon, clove, nutmeg, cassia then spun sugar, toffee apple and red fruits, now rose oil, leaf litter, cedar and red brick; aromas that sway and swirl. Bright red fruits dominate the palate before a zephyr of spice, and a finish laced with musk.

Structure & Texture

Suave, sophisticated and intellectual, turning it on before stealing your wallet, and yet, a yearning for more. Stealthy tannin hidden by complex flavours. The texture has a pink hue and slips past the front palate with barely a ripple before building quickly to the back and travelling on. Flavours and textures that stay with you long past the first sip.

CELLARING

The first vintage so we'll hedge our bets and say 10+ years.

SERVING

The protein is easy, but this match is all about the sauce. Try grilled ribeye or the Mushroom and Haloumi Stack with Red Wine Sauce from 'MeatSmith' by Andrew McConnell and Troy Wheeler.