



S. C. PANNELL  
WINEMAKER

# Smart 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** Smart Vineyard, Clarendon. 67 year old unirrigated bush vines grown on 750 million year old soils comprised of laminated dark and green siltstone at 230m above sea level. Farmed by Wayne Smart.

**Process** Hand harvested on the 16th of March and immediately crushed. Fermented in one stainless steel open top fermenter with regular pump overs, 20% whole bunch. Left on skins for 10 days before a gentle press. Settled in tank for 24 days before transfer to an old French oak vat and two puncheons for malolactic fermentation and extended maturation. Racked twice and bottled without fining, filtration, additions, or adjustment on the 6th September 2023.

**Alcohol** 14%

**Ph** 3.23

**Total Sulphur** 53ppm



## FOR THE SENSES

### Flavour Profile

Luxardo, cherry pits, rhubarb, raspberry, and nutty aromas present as a big truck loaded with flavour and headed for your palate without so much as a warning toot of the horn. Reluctant to describe our Grenache as Pinot-like, this vintage sees us reaching for descriptors that remind us of Pomard: red liquorice, caramelising sugar in a hot pan, and rose water.

### Structure & Texture

Hits the palate with force and then flexes its tannins like a Venice Beach bodybuilder. It's a big whack of flavour and texture all at once, with an addictive energy that carries past the back palate before revealing a subtle wave of musk flavours - all without losing sight of a medium-bodied focus.

## CELLARING

Many, many years of ageing potential, try 20+.

## SERVING

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