



S. C. PANNELL
WINEMAKER

Old McDonald Grenache 2020

Stephen's interest in Grenache stretches back to the mid 90's upon first arriving in McLaren Vale. A preference for making medium bodied wine lead him to Grenache and the love affair began. Given the warm, Mediterranean-climate, Grenache grows as well in McLaren Vale as any of the more revered Grenache regions including France's Rhone Valley, Priorat in Spain and Italy's Sardinia. It's medium bodied nature also makes it ideal for our food, life style and climate.

It is unusual and rare to find 100% Grenache wines, as most of the time it is blended. Stephen has been making a varietal Grenache from McLaren Vale for the past 22 years and can now provocatively state that he thinks it ages more gracefully than McLaren Vale Shiraz. Grenache will become McLaren Vale's most recognised wine and our true wine of place.

THE VINTAGE

How best to describe a vintage in a pandemic? Problematic. A dry start to the season with lower than expected winter and spring rainfall followed by a day of intense heat right on flowering lead to some early anxiety around yields. Fires and the devastation they bring struck around Christmas and many of our growers losing the livelihoods weighed heavy as we went into vintage. Thankfully the days got cooler sooner than anticipated allowing long even ripening. A year to remember and be thankful.

WINEMAKING

Variety	100% Grenache Noir /Garnacha Tinta/ Garnaxa/ Cannonau
Varietal Origin	Sardinia or Spain; an ancient variety with origins that are hotly contested.
Vineyard	78 year old vines from the Hatwell vineyard, Blewitt Springs.
Process	Hand-picked on the 29th of February at a Baume of 14.0 with an intensity of tannin and flavour that we have come to expect from this block. Fermented in an open top fermenter with 23% whole cluster, daily pump overs and 14 days on skins before very gentle pressing with no hard pressings used in the final wine. Transferred to a 4300L vat for settling before being racked off less and sent to a 2800L 9-year-old vat and a 3-year-old 1000L vat for maturation. Racked a further two times and bottled without filtration late June 2021. 5,100 bottles produced.

Alcohol	14%
Ph	3.46
TA	6.1
Total Sulphur	55 ppm

FOR THE SENSES

Flavour Profile

Aromas of ripe raspberry, damon plum compote, candle wax and polished exotic wood, red lipstick, dark chocolate, Turkish delight and violets. A flavour invasion of cherry, cranberry, spice and rose petals.

Structure & Texture

The tannins are like a skeleton holding the flavour together before sneaking back to the front of the palate and starting all over again. Reminiscent of young Nebbiolo.

CELLARING

Keep it for up to 10+ years.

SERVING

Slow Roast Shoulder of Lamb with Palestinian Spices in Zaitoun by Yasmin Khan.

