



S. C. PANNELL
WINEMAKER

NO220 Grenache 2022

The first red wine to come off our new vineyard in Blewitt Springs. We had neither seen the fruit nor tried a wine from the vineyard, so vintage presented a dramatic moment of discovery. Immediately apparent were the layers of tannin and vibrant acidity and that lead to a question, is this the variety, vineyard and vintage to make a wine with no sulphur added?

As winemakers that question is deeply troubling for without sulphur we have no way of preserving the wine. No way of being absolutely sure the wine will end up in the hands of others in a fit state for pleasurable consumption. We have some form with low sulphur through the Basso project but this adding no sulphur at bottling is a different exercise entirely. The fruit this year had the right numbers. The time is now. Welcome to the world NO220.

THE VINTAGE

Vintage: The second year of the current LA Nina cycle saw a wild, wet winter and spring followed by a mild summer with no heat spikes and a dry autumn. Veraison was two weeks behind normal, setting winemaker's teeth on edge. All were keen to get into the guts of vintage but were forced to wait which made for some very clean wineries prior to harvest. Poor flowering due to wild weather in spring including high winds, frost and hail lead to lower than desired yields. Quality however 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	100% Grenache Noir / Garnacha Tinta / Garnaxa / Cannonau
Varietal Origin	Spain, Sardinia or North Africa; An ancient variety with origins that are hotly contested.
Vineyard	Ronald Rd, Blewitt Springs
Process	Picked on the 16th of March, crushed and sent to an open top fermenter for 14 days on skins, Sent back to tank after gentle pressing for malolactic fermentation. Settled in tank and racked once before bottling on the 9th of August without fining, 3900 bottles produced.
Alcohol	14.5%
Ph	3.42
TA	6.7



FOR THE SENSES

Flavour Profile

The most 'Cannonau like' grenache we've ever made. Aromas of Maraschino cherry, raspberry, liquorice and Amarena gelato with a little brick dust thrown in. There's a huge wallop of primary fruit flavours including blood orange, cranberry and dark chocolate.

Structure & Texture

A luscious fruit driven palate with a tannic frame. Mouth filling but not overbearing; the subtlety belies the power with plenty of shade and light to make things more complex. Incredible considering the wine hasn't seen any maturation in oak vessels.

CELLARING

Designed to be drunk in its youth but could be cellared for up to five years

SERVING

[Sagna al forno with meatballs by Pasta Grannies](#)