



S. C. PANNELL
WINEMAKER

Basso Garnacha 2021

The idea for a low sulphur, unfiltered Grenache had been bubbling away for a few years and in 2017 access to the right fruit from an old dry-grown vineyard, sparked the Basso project to life. From the Latin Bassus, meaning low, refers to the minimal preservative used in the winemaking enabling this precious variety to speak clearly of where it is grown.

Lighter, warm-climate red wines based on Grenache particularly from McLaren Vale have a well-deserved place on the tables of diners. Youthful and flavoursome wines that match where and how we live and the food we love to cook and eat.

THE VINTAGE

Mostly joyous but not without its challenges. Good winter rain led to strong growth with good cover in the mid row and under vine well into summer. Nervous expectation after two low yielding years muted conversations about the potential for a good year right up until harvest. No disease pressure, good canopies and plentiful bunches lead to a long ripening season. Some varieties tested patience and drew out vintage well in to May. The greatest challenge was having enough hours in the day and people to help with harvesting the plentiful and perfectly ripe fruit. What a relief!

WINEMAKING

Variety	100% 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	McMurtrie Road, McLaren Vale
Process	Picked on the 27th of February with a Baume of 13.3. Fermented in open top fermenters with gentle pump overs and 9 days on skins before gentle pressing. Transferred after settling to large old French oak vats for malolactic fermentation and extended maturation. Racked twice and bottled, without fining or adjustment on the 16th of December 2021.
Alcohol	14%
Ph	3.56
TA	5.1
Total Sulphur	34 ppm

FOR THE SENSES

Flavour Profile

The fifth release and our most beguiling to date. Perfumed, poised and pretty with violets, raspberry, rhubarb, pink musk sticks, lilac, exotic timber and brick dust reminiscent of sitting on a red brick fence in summer surrounded by a lush garden slurping on a raspberry Sunny Boy waiting on no one nor anything in particular.

Structure & Texture

Coiled and compact on opening, waiting to pounce before stretching its limbs and delivering a balance between acid, tannin and abundant fruit after a touch of air. A powerful reminder of why we love Grenache.

CELLARING

Potential for a surprise in the cellar but delicious now.

SERVING

A simple dish of Pomodoro col Riso from Maria Pasquale's excellent book: The Eternal City, recipes and stories from Rome.

