



S. C. PANNELL
WINEMAKER

Old McDonald Grenache 2021

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 life style.

It is unusual and rare to find varietal Grenache, as most of the time it is blended. 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

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 Grenache Noir/ Garnacha Tinta / Ganaxa / Cannonau - whatever the name its all the same to us!

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

Vineyard Hatwell vineyard, McLaren Vale

Process Hand harvested on the 25th of February and immediately crushed. Fermented in one stainless steel open-top fermenter with regular pump overs, 20% whole bunch. Left on skins for 15 days before a gentle press. Settled in tank for 20 days before transfer to an old French oak vat for Malolactic fermentation and extended maturation. Racked twice and bottled without fining, filtration, additions, or adjustment on the 13th of December 2021.

Alcohol 14.5%

Ph 3.45

TA 5.8

Total Sulphur 47 ppm



FOR THE SENSES

Flavour Profile

All the Rothko colours all at once and everywhere in your mouth: ripe red raspberry pushing to black fruits with a bowl of pink watermelon and musk lollies, rose-tinted Turkish delight, dark toffee, brown spice, and shiny black cherry. There's a push and pull between the dark aromatics and the red fruited palate.

Structure & Texture

Everything left on the table! Generosity, power, grace, perfectly weighted, seductive velvety tannins that have an earthy warmth and are loaded with McLaren Vale sunshine. Width and breadth and length, wow!

CELLARING

Many, many years of ageing potential, try 15+

SERVING

Amatriciana in The Eternal City: Recipes and stories from Rome by Maria Pasquale