



S. C. PANNELL
WINEMAKER

Smart 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 Smart vineyard is owned by Bernie Smart and his son Wayne. It is the highest Grenache vineyard in McLaren Vale with soils up to 750 million years old. Unirrigated bush vines, managed by hand; we owe Bernie and Wayne a debt of gratitude for preserving this precious 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

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

Process

Hand harvested on the 17th of March and immediately crushed. Fermented in one stainless steel open top fermenter with regular pump overs. Left on skins for 10 days before a gentle press. Settled in tank for 14 days before transfer to an old French oak vat and two puncheons for Malolactic fermentation and extended maturation. Racked twice and bottled without fining, additions, or adjustment on the 14th of March 2022.

Alcohol

13.5%

Ph

3.3

TA

6.9

Total Sulphur

50 ppm



FOR THE SENSES

Flavour Profile

Aromas of frankincense, incense, raspberry leaf tea and orange peel transported some of us to our youth and time spent sitting or kneeling in pews. Pomegranate, persimmon, sage and white pepper, an alpine stream and fresh flowers took others to time spent in mountain air. Aromas and flavours that have the power to transpose time and place.

Structure & Texture

The tannins are coiled and restrained by a corset of acid that releases on the back palate to reveal a bustle of fruit. The texture is polite and restrained but you can't help but feel an edginess. It's light on its feet, exquisitely balanced, salivatingly moreish and definitively medium bodied. In the words of Stephen Pannell, "Geez that's pretty."

CELLARING

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

SERVING

Stracotto - Slow cooked Jewish Beef Stew in *The Eternal City: Recipes and stories from Rome* by Maria Pasquale