



S. C. PANNELL
WINEMAKER

Arido Rosé 2023

If there is one thing that Stephen learnt whilst working in Europe, it is that we should make wine that suits our local food and local climate.

All summer long and throughout vintage we are treated to the seafood we catch off the south coast, ten minutes from McLaren Vale. In Stephen's mind, there is nothing better than pairing a cool, crisp rosé with some freshly caught barbequed squid or garfish. That, simply, is the influence behind this wine, why Stephen makes it and why he finds it so exciting to drink.

THE VINTAGE

The third year of the current LaNina cycle was cool and wet, leading to the most challenging growing season in living memory. High winter rainfall continued through spring delaying budburst and shoot growth. Unusual soil moisture made spraying and mid-row management a challenge. Thankfully, a dry mild summer followed, but the die was cast, and harvest was one of the latest on record. Low crops with long hang times are not common, however, these contradictory conditions did result in elegance and great flavour. A year that relied on attention to detail in vineyard to make great wine.

WINEMAKING

Variety	99% Grenache Noir, 1% Grenache Gris
Varietal Origin	Spain or Sardinia; an ancient variety with origins that are hotly contested
Vineyard	63% Little Branch Vineyard, Blewitt Springs and 37% Olivers Road Vineyard, McLaren Vale
Process	Both vineyards harvested on the 14th of March, immediately pressed to ensure the palest colour possible in the style of a true Vin Gris! Settled as juice for 10 days before a 12-day ferment. Settled and racked off yeast lees twice before bottling in late July.
Alcohol	13%
Ph	3.16
TA	7.7



FOR THE SENSES

Flavour Profile

Blood orange, pomegranate, watermelon, crushed rock, five spice, lilac and sherbet start proceedings before a delicate wave of aromas and flavours that must be good for you, including nutmeg, sandalwood and apple blossom. A rose to awaken the senses.

Structure & Texture

Pomme fruit and fresh strawberry textures line the palate and frame a powerful drive through the middle. The finish is long and citrusy with mandarin peel following the wash of flavour and textures. Behaves like an energetic white wine.

CELLARING

Please don't cellar, drink it now.

SERVING

Especially suited to Tommy Ruffs straight from a hot pan.