



**S. C. PANNELL**  
WINEMAKER

# Old McDonald Grenache 2023

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 lifestyle.

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

The third year of a LaNina cycle (2021,2022 & 2023); a rare weather event that delivers wet winters and cool summers, favourable conditions for dry grown vineyards. The yields were small, concentrating flavours, and the long hang times delivered tannin intensity resulting in complex, age worthy wines.

Stephen favours these cooler years and believes they will be highly acclaimed vintages and "ones to watch."

## 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

Plaisted's vineyard, McLaren Vale. 81 year old 'bush on a wire', dry grown on 50 million year old soils comprised of Maslin Beach sand at an altitude of 80m above sea level. Farmed by Matt Hatwell.

### Process

Hand harvested on the 3rd of March and delicately crushed. Fermented in one stainless steel open-top fermenter with regular pump overs, 12% whole bunch. Left on skins for 15 days before a gentle press. Settled in tank for 13 days before transfer to an old French oak vat for malolactic fermentation and extended maturation. Racked twice and bottled without fining, additions, or adjustment on the 27th of May 2024.

### Alcohol

14.0%

### Ph

3.45

### TA

5.4

### Total Sulphur

64ppm



## FOR THE SENSES

### Flavour Profile

The classic version of McLaren Vale Grenache - Romantic, old-world charm with a core of sweet fruit. Roses, lovage, woody herbs, leaf matter, cranberry and raspberry preserve. The primary aromas are red and loaded with tension: chorizo and sweet paprika again in 2023 followed by the signature blood orange, pomegranate and Turkish delight we've come to expect from this vineyard.

### Structure & Texture

Like a room full of balloons ready to be squeezed: potentially loud and brash on one hand but soft and pleasant to hold in the other. The textures promote the red fruits and now it's a large room with red balloons only. There's richness here but it maintains McLaren Vale grenache's natural medium-bodied nature.

## CELLARING

Many, many years of ageing potential, try 15+

## SERVING

Bar Lourinha Chickpea & Spinach with Chorizo. We recommend decanting one hour before serving.