



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 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. Unusually high 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 the vineyard to make great wine.

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.