



S.C. PANNELL  
WINEMAKER

# Smart 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

<b>Variety</b>	Grenache Noir/ Garnacha Tinta / Ganaxa / Cannonau – whatever the name its all the same to us!
<b>Varietal Origin</b>	Sardinia or Spain; an ancient variety with origins that are hotly contested.
<b>Vineyard</b>	Smart Vineyard, Clarendon. 68 year old unirrigated bush vines grown on 750 million year old soils comprised of laminated dark and green siltstone at 230m above sea level. Farmed by Wayne Smart.
<b>Process</b>	Hand harvested on the 11th of April (three weeks later than 2022) and delicately crushed. Fermented in an old French oak fermenter with daily pump overs. Left on skins for 9 days before a gentle press. Settled in tank for 6 days before transfer to an old French oak puncheons for malolactic fermentation and extended maturation. Racked once and bottled without fining, additions, or adjustment on the 19th of March 2024.
<b>Alcohol</b>	14.0%
<b>Ph</b>	3.34
<b>TA</b>	6.4
<b>Total Sulphur</b>	53ppm

## FOR THE SENSES

### Flavour Profile

Blood orange, violets, concentrated red currant, musk sticks, vermouth, chinotto - aromas that are fragile and delicate like a glass bridge that you think will shatter but somehow it's stable and strong. The aromatics always leave the strongest impression and precede a palate of bergamot and pink fruits like lillypilly and cranberry.

### Structure & Texture

Tetrahedrons joined across the palate to tickle all corners. The texture appears to be delicate and breakable but is actually strong and supportive. The flavours slide across the palate and carry the aromatics. Singular, medium bodied and contradictory.

## CELLARING

Give it 10 in a cool dark cellar.

## SERVING

Try with Shane Delia's lamb shoulder tagine. We recommend decanting one hour before service.