



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 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	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.
Process	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.
Alcohol	14.0%
Ph	3.34
TA	6.4
Total Sulphur	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.