



S.C. PANNELL

BLEWITT SPRINGS GRENACHE 2024

"My interest in Grenache stretches back to the mid 1990's. Upon arriving in McLaren Vale, a preference for making medium-bodied wine led me to Grenache and the love affair began. Grenache is ideally suited to McLaren Vale and perfectly at home in our warm climate by the sea matched with our food and lifestyle.

I find 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." SCP

THE VINTAGE

The season started with a cool spring followed by rain in January and finished with a dry autumn. Favourable weather conditions at set and flowering resulted in healthy crops. Heat in March suited alternative varieties. The red wines have terrific varietal aromatics, natural acidity, juiciness, flavour and tannin balance and are all definitely medium-bodied. White varieties offer pretty aromatics, perfect acidity, complex flavours and are set up for long lives.

WINEMAKING

Variety	100% Grenache
Varietal Origin	Sardinia or Spain; an ancient variety with origins that are hotly contested.
Vineyard	Blewitt Springs, McLaren Vale
Process	Hand harvested on the 8th of March. Fermented in one stainless steel open-top fermenter with regular pump overs, 12% whole bunch. Left on skins for 10 days before a gentle press. Settled in tank for 13 days before transfer to an old French oak vat for malolactic fermentation and maturation. Racked twice and bottled without fining, additions, or adjustment in December 2025.

Alcohol	14%
Ph	3.41
TA	6.8
Total Sulphur	82ppm

FOR THE SENSES

Flavour Profile	Classic raspberry and spice, aromas and flavours typical of McLaren Vale Grenache grown on sand. Excentuated by pommegrante and satsuma plum on the back palate, laced with musk and Turkish delight.
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Structure & Texture	A juicy, vibrant, fruit-driven palate with a blood orange character gives lift and refreshment and the tannins ripe and flow to give length.
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CELLARING

The first vintage so we'll hedge our bets and say 10 years.

SERVING

Try with a Pannell family favourite from Jose Pizzaro's 'Andalusia' cookbook: Chickpea and Spinach stew - A dish with a long history and a nod to Moorish culture.

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