



S.C. PANNELL
WINEMAKER

Smart Grenache 2024

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 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.

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. 69 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 picked on the 16th of March, gently de-stemmed and transferred to an open stainless steel fermenter - including 10% whole clusters. Pressed off after 14 days and settled before racking to a seasoned 2,800L French oak vat for malolactic fermentation. Malo completed early August and the wine was racked, sulphured and returned to vat for maturation until bottling, unfined, in mid November 2025.

Alcohol

14.5%

Ph

3.27

TA

6.7

Total Sulphur

54ppm

Cases produced

299



FOR THE SENSES

Aromas & Flavours

An alluring and highly aromatic fruit driven wine with cherry, raspberry, cranberry, Turkish delight, and background hints of earthy spice and mandarin peel.

Palate

The palate is similarly fresh, vivacious, fruit forward, perhaps a bit darker in fruit profile. It has a juicy, approachable, and supple texture especially through the middle of the palate. The subtle, fine yet gritty varietal tannins encircle the persistent finish of the wine. A lovely, enjoyable drink.

Cellaring

Open for business - but careful cellaring for the next decade or two will reward.

Serving

We recommend decanting one hour before serving.