



**S.C. PANNELL**  
WINEMAKER



# Arido Grenache 2024

If there is one thing that Stephen learnt whilst working in Europe, it is that we should make wine that suits our local food and local climate. All summer long and throughout vintage we are treated to the seafood we catch off the coast, ten minutes from McLaren Vale. In Stephen's mind, there is nothing better than pairing a cool, crisp rosé with some freshly caught barbequed squid or garfish. That, simply, is the influence behind this wine, why Stephen makes it and why he finds it so exciting to drink.

## THE VINTAGE

An upside down, inside out vintage brought a new set of challenges starting with a cool spring, strong winds at flowering, a wetter than average January, a heat wave in March, and the driest autumn on record. More traditional varieties like Shiraz didn't cope as well with the out of sync conditions, leading to lower than hoped for yields. More alternative varieties fared far better after some early disease concerns. The resulting red wines have terrific varietal aromatics, natural acidity, flavour and tannin balance, and are all definitively medium bodied. White varieties offer pretty aromatics, perfect acidity, complex flavour and are set up for long lives.

## WINEMAKING

<b>Variety</b>	88% Grenache Noir, 12% Grenache Gris
<b>Varietal Origin</b>	Spain or Sardinia; An ancient variety with origins that are hotly contested.
<b>Vineyard</b>	Three blocks of trellised vines grown on the sandy soils of our dry-grown Little Branch Vineyard in the heart of Blewitt Springs.
<b>Process</b>	Harvested on the 4th of March and immediately pressed to ensure the palest colour possible in the style of a true Vin Gris. Settled as juice for 15 days before a 16-day ferment. Settled and racked off yeast lees once before bottling in mid-June.
<b>Alcohol</b>	13.0%
<b>pH</b>	3.08
<b>TA</b>	6.4
<b>Total Sulphur</b>	75 ppm

## FOR THE SENSES

### Flavour Profile

Sherbert, pink grapefruit, strawberry, watermelon, Valencia orange-rind, crushed rock and five spice lapping the shore in gentle waves. The fruit flavours are fine and precise supported by the savoury and spice flavours so typical of the Little Branch Vineyard. The finish swells and flows with red citrus and a hint of pretty florals.

### Structure & Texture

A feather light entry gives way to a complex web of tension and acidity creating complex shapes across the palate. A very faint whisper of tannin fills out the finish but the mid palate phenolics elevate this to a Rose of great complexity.

## CELLARING

Please don't cellar, drink it now.

## SERVING

Especially suited to Tommy Ruff's straight from a hot pan or grill and eaten with your fingers.