



S.C. PANNELL
WINEMAKER

Little Branch 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 Little Branch Vineyard, Blewitt Springs, 30-year-old unirrigated trellised vines grown on 50 million year old soils comprised of Maslin Beach Sands flecked with iron stone at 140m above sea level. Purchased by Stephen and Fiona in 2021.

Process Hand picked on the 18th of March and immediately de-stemmed leaving whole berries with 14% left as whole bunches. Carefully fermented in stainless steel with daily pump overs. Left on skins for 10 days before gentle pressing. Settled in tank for 12 days before transfer to an old French oak vat for Malolactic fermentation and extended maturation. Racked three times and bottled without fining, on the 20th of September 2024.

Alcohol 14.0%

pH 3.49

TA 5.4

Total Sulphur 64 ppm

FOR THE SENSES

Flavour Profile

Dark red fruit signals the start of the race with dark spice soon taking the lead: Raspberry compote, maraschino cherries, pomegranate molasses, clove, cassia and liquorice with black tea suddenly in the frame followed by ancient earth, bone broth, roasted venison and a very subtle lift of menthol. Dusty rose and sweet tar ebb and flow on the back palate creating a moment of contemplation before the next sip.

Structure & Texture

Calm and composed, soft and inviting, subtle and kind but then the textural landscape is revealed with hills and valleys of fine tannin shaped by pinpoint accurate tone. The layers build and flow offering tremendous length. Not a hair out of place!

CELLARING

10 +

SERVING

Crispy pork bao or Mapo from a vendor in any China street near you.

www.pannell.com.au

