



S. C. PANNELL  
WINEMAKER



# Smart Grenache 2017

Steve's interest in Grenache stretches back to the mid 90's upon first arriving in McLaren Vale. A preference for making medium bodied wines lead him to Grenache and the love affair began. Given the warm, Mediterranean climate, Grenache grows as well in 'the Vale' as any of the more revered Grenache regions including France's Rhone Valley, Priorat in Spain and Italy's Sardinia. It's medium bodied nature also makes it ideal for our food, life style and climate.

It is unusual and rare to find 100% Grenache wines, as most of the time it is blended. Whilst Steve has been making a varietal Grenache from McLaren Vale for the past 20 years this is the first vintage from the higher altitude slopes of Clarendon. A dry-grown, bush vine vineyard that Steve has long wanted to work with. The highest Grenache vineyard in McLaren Vale.

## THE VINTAGE

A very cool, mild and stress-free vintage for vines, not winemakers! Good winter and spring rains were followed by a very mild, long summer. The results are wines with ample fruit complexity and great natural acidity. Most important however is the delicious fruit freshness and balance.

## WINEMAKING

<b>Variety</b>	100% Grenache Noir /Garnacha Tinta/ Garnaxa/ Cannonau
<b>Varietal Origin</b>	Spain or Sardinia; an ancient variety with origins that are hotly contested
<b>Vineyard</b>	62-year-old vines from the Smart Vineyard, Clarendon.
<b>Process</b>	Hand-harvested on the 11th of March, traditionally vinified in small open-top fermenters with no whole bunch. Ten days on skins before gentle pressing and transferred to a 2500L, six year old French-oak vat and 4 year old French Oak puncheons for maturation before being bottled without filtration or fining 11 months later.

**Alcohol** 14.2%

**Ph** 3.39

**TA** 6.3

## FOR THE SENSES

**Flavour Profile** Amaro amore! A bright, red cherry, boysenberry, cranberry concoction of aromas backed by a herbal, purple basil laced pallet finishing with red jelly crystals.

**Structure & Texture** Silky and dense, surprisingly weightier than the Old McDonald Grenache with a compactness that slowly unfurls with time in the glass. A tongue coating layer of tannin that fills all corners of the palate. Gentle and persistent. A different and very welcome energy to our other Grenaches.

## CELLARING

Grenache generally has two distinct stages of aging. The primary stage lasts for two to three years and it is all about the fresh berry fruit characters. The wine should then go through a quieter stage where the nose closes down. It is during this time the wine develops secondary bottle aged characters. This can take from three to five years and is a difficult process to predict and entirely dependent on how the wine is stored. Ultimately, and with the right cellaring conditions, this Grenache can be kept for 15 years.

## SERVING

Roast Duck, Peking duck, duck confit or duck ragout.

