



S. C. PANNELL
WINEMAKER

Smart Grenache 2018

Stephen's interest in Grenache stretches back to the mid 90's upon first arriving in McLaren Vale. A preference for making medium bodied wine lead him to Grenache and the love affair began. Given the warm, Mediterranean-climate, Grenache grows as well in McLaren 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. Stephen has been making a varietal Grenache from McLaren Vale for the past 20 years and can now provocatively state that he thinks it ages more gracefully than McLaren Vale Shiraz. Grenache will become McLaren Vale's most recognised wine and our region's true wine of place.

THE VINTAGE

Simply stated, 2018 was a solid year. A vintage without extremes that was kind to both winemakers and vines alike. The fruit had lovely freshness and vivacity, the crops were of an average size and there was consistency throughout despite the dryness of the soil. Even the winemakers seemed to be enjoying themselves!

WINEMAKING

Variety	100% Grenache Noir /Garnacha Tinta/ Garnaxa/ Cannonau
Varietal Origin	Spain or Sardinia; an ancient variety with origins that are hotly contested.
Vineyard	63 yr old vines from the Smart vineyard, Clarendon.
Process	Hand-harvested on the 14 th of March. Traditionally vinified in small open-top fermenters. Eight days on skins before gentle pressing. Transferred to a French-oak vat for malolactic fermentation and maturation before being bottled on the 15 th of February 2019; 3670 bottles produced.
Alcohol	14.2%
Ph	3.23
TA	7.4

FOR THE SENSES

Flavour Profile Takes it's time and slowly unfurls but once it has it's another aroma onslaught: raspberry flavoured confectionary, woody herbs, boysenberry, licquorice and Crème de Violette. The palet is fresh and vibrant and has an energy that is compelling. Finishes with a delicious amaro we have come to expect.

Structure & Texture A tightly wound, interwoven fist-full of wine that releases a vitality and energy that makes this far more serious than the nose would have you believe. The tannins are ultra fine and sandy and finish the wine with a savoury lick.

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 20 years.

SERVING

It's still duck, any way you like it.

