



S. C. PANNELL  
WINEMAKER

# Old McDonald 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 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

<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>	76 yr old vines from the old McDonald vineyard, Blewitt Springs
<b>Process</b>	Hand-harvested on the 4 <sup>th</sup> of March. Traditionally vinified in small open-top fermenters with 12% whole bunch. Eleven days on skins before gentle pressing. Transferred to a 5000L French-oak vat for malolactic fermentation and maturation before being bottled on the 23 <sup>rd</sup> of January 2019; 6100 bottles produced.
<b>Alcohol</b>	14.5%
<b>Ph</b>	3.35
<b>TA</b>	6.5

## FOR THE SENSES

**Flavour Profile** An aroma invasion, from raspberry leaf to five spice with toasted nuts and pomegranate mollases in between. Fresh raspberry and pomegranate dominant the pallet but darker flavours and aromas persist and drive the finish including wet terracotta, mulch and cedar.

**Structure & Texture** An everything all at once style of wine. Medium-bodied, there is a dense core of fruit so typical of this vineyard but it's the tannins which always impress; Fine but pervasive, carrying flavor and lengthening the finish.

## 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

Stephen has perfected his Porchetta recipe and now brines the pork shoulder before rolling and roasting. When garnished with duck-fat roast potatoes and a fennel salad its hard to imagine a better match.

