



S.C. Pannell

2020

'BASSO'

Garnacha | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Grenache

Vineyard: McMurtrie Rd (McLaren Vale)

Vine Age: 50-years-old

Soil Type: Clay - sand - gravel

Viticulture: Sustainable - practicing organic

Fermentation: Pied de cuve
(inoculated with wild yeast starter) - stainless-steel

Skin Contact: 10 days

Aging: 10 months in large French oak vats

Alcohol: 14%

pH: 3.54

Total Acidity: 5 g/L

Total SO₂: 27 ppm

Total Production: 2,000 cases

UPC: 9340076000346

Reviews

The Wine Advocate | 91 points

James Suckling | 93 points

Vinous | 90 points

About

Basso is an early-release, low-sulfur, unfiltered Grenache that showcases the more experimental side of Stephen Pannell's winemaking. From the Latin Bassus, meaning low, Basso is low in additions and speaks clearly of the place from which it comes: the clay, sand, and gravel soils of the McMurtrie Rd. Vineyard in McLaren Vale. Simply stated, 2020 was a difficult year (read: pandemic, wildfires) but thankfully, the days got cooler sooner than anticipated allowing for long even ripening.

This fruit was hand harvested and the grapes were inoculated with a wild yeast starter (pied de cuve) and fermented on the skins for ten days. After being pressed to old French oak vats, the wine was aged quietly for ten months, undergoing malolactic fermentation. It was bottled without fining or filtration and a small 27 ppm hit of SO₂. If the idea was a bright, crunchy and yet flavorsome red wine...mission accomplished.

Tasting Note

Raspberry liqueur, red apple skin, autumn, dark spice and cinnamon; a seductive perfume that is vibrant. The palate follows through with a very berry freshness from red to blue. Tea-like tannins. Beautiful.