



S.C. Pannell

2022

'BASSO'

Garnacha | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Grenache

Vineyard: Little Branch Vineyard
(Blewitt Springs)

Vine Age: 30-years-old

Soil Type: Maslin Beach Sands over
red clay flecked with ironstone

Viticulture: Sustainable - practicing
organic

Fermentation: Pied de cuve
(inoculated with wild yeast starter) –
stainless-steel (20% whole bunch)

Skin Contact: 14 days

Aging: 10 months in large French oak
vats

Alcohol: 14.5%

pH: 3.4

Total Acidity: 6.1 g/L

Total SO2: 21 ppm

Total Production: 1,000 cases

UPC: 9340076000346

Reviews

James Suckling | 93 points

About

Basso is an early-release, low-sulfur, unfiltered Grenache that highlights Stephen Pannell's experimental side. Named after the Latin Bassus (low), it reflects its origins in the sandy Little Branch Vineyard of Blewitt Springs. The second year of La Niña, 2022 brought a wild, wet start, a mild summer, and a slow, dry ripening period. Poor spring weather caused low yields, but the extended ripening delivered reds with depth and complex tannins.

This fruit was hand harvested and the grapes were inoculated with a wild yeast starter (pied de cuve) and fermented on the skins for 14 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 21 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.