

S.C. Pannell

2023

'OLD MCDONALD'

Grenache | McLaren Vale - Australia

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Grenache
Vineyard: Plaistead Vineyard
Vine Age: 81-years-old
Soil Type: Deep sand over clay
Viticulture: Sustainable
Fermentation: Inoculated – Stainless steel (12% whole clusters)
Skin Contact: 15 days
Aging: 12 months in old French oak vats
Alcohol: 14%
pH: 3.45
Total Acidity: 5.4 g/L
Total SO2: 64 ppm
Total Production: 200 cases
UPC: None

Reviews

Wine Advocate | 95 points

About

Grenache is the McLaren Vale grape Steve is most fond of and in all of its iterations globally, so long as the wine does the grape justice. What does that mean? Treat Grenache like Pinot Noir and not Syrah or Cabernet Sauvignon, pick it a bit early, very light working of the ferment and moderate skin contact. Steve writes that this wine is "my attempt to claim place over winemaker as the most significant influence over a wine's quality All I have to do is counteract the two misguided extremes of varietal style: sweet and syrupy at one end, under-ripe, tannin-free giggle juice at the other. Truly great Grenache is neither. Truly great Grenache has aromatics and texture with vibrance and energy. It unfurls gradually with air and, most importantly, speaks clearly of soil and season." From these 81-year-old Plaistead Vineyard vines, the "where" of the wine certainly shines through in the glass.

The grapes were hand-harvested, partially crushed (12% were left whole cluster) and vinified with inoculated yeast in small open-top fermenters. Daily pumpovers occurred for 15 days, after which the wine was pressed very gently and settled in tank before transferring it to a old French oak vats for maturation. After 12 months, the wine undergoes light crossflow filtration, ensuring stability without stripping color or mouthfeel.

Tasting Note

A classic McLaren Vale Grenache...Signature blood orange and pomegranate notes are accompanied by rose petal, lovage, and woody herb nuances.