



**S.C. Pannell**

2020

# 'SMART GRENACHE'

*Grenache | McLaren Vale - Australia*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Grenache  
**Vineyard:** Smart Vineyard (Clarendon)  
**Vine Age:** 67-years-old  
**Soil Type:** Siltstone  
**Viticulture:** Sustainable  
**Fermentation:** Native – Stainless Steel (100% destemmed)  
**Skin Contact:** 10 days  
**Aging:** 15 months in an old 28hL French foudre and two large puncheons  
**Alcohol:** 14%  
**pH:** 3.3  
**Total Acidity:** 6.6 g/L  
**Total SO2:** 56 ppm  
**Total Production:** 442 cases  
**UPC:** None

## Reviews

**Wine Advocate** | 95+ points  
**Vinous** | 96 points  
**James Suckling** | 97 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. Bernard Smart is now 86 and has worked the land all of his life. He, and other members of his family, have planted many of the best sites in the region though Bernard wasn't born when some parcels were were planted. This is the highest altitude Grenache vineyard in McLaren Vale, planted in 1955 and though is located in the ironstone rich warmth of Clarendon, it showcases very high toned aromatic notes reminiscent of Blewitt Springs.

The grapes were hand harvested on the 17th of March when the grapes reached 13.7 Baume. The juice fermented naturally in small open-top fermenters entirely destemmed with daily pump overs and 10 days on skins before gently pressing with no hard pressings used. The wine was transferred after settling to a 2800L 9-year-old vat and 2 XL puncheons. The wine was racked twice and bottled, without filtration, in late June 2021.

## Tasting Note

Intensely perfumed, strangely reminiscent of the 80's, citrus peel, framboise, kirsch. Composed, juicy and seductive with velvety tannins and a 'gotcha' moment on the back palate. Aching long finish.