



S.C. Pannell

2018

'BASSO'

Garnacha | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Grenache

Vineyard: Two sites: one in Blewitt Springs and the other in McLaren Vale

Vine Age: Blewitt Springs (43-years-old) – McLaren Vale (30-years-old)

Soil Type: Brown Sand over Ironstone (Blewitt Springs) – Ironstone Riddled Gravel (McLaren Vale)

Viticulture: Practicing Organic

Fermentation: Native – Stainless Steel (50% whole-cluster)

Skin Contact: 15 days – free run with minimal pressings

Aging: 10 months in fourth fill 46hL French foudre

pH: 3.52

Total Acidity: 5.42 g/L

Total SO2: 28 ppm

Total Production: 1,519 cases

UPC: None

Reviews

James Suckling | 93 points

The Wine Front | 92 points

About

The idea for an early-release, low-sulfur, unfiltered Grenache has been bubbling away for the past three years. Finally, in 2017, the right vintage conditions; cool and long, and the right vineyard: Dry-grown and pruned to single-bud spurs, sparked the Basso project in to life. From the Latin Bassus, meaning low, Basso is low in additions and speaks clearly of the place from which it comes. Simply stated, 2018 was a great 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.

This blend is made from two sites: one from the sandy soils of Blewitt Springs bringing the high-toned aromatics and the ironstone riddled gravel of McLaren Vale. The grapes are handpicked and fermented 50% whole bunch on the skins for two weeks.

Tasting Note

“The nose shows immediate black fruits with a Cabernet-like herbaceous character, followed by dried herbs and flowers then grilled nuts and prosciutto. The nose and palate are manic in the way they change. The wine unfurls quickly building excitement with each sip. It’s medium-bodied, juicy and mouthwatering. The tannins are all at the front of the palate with a persistence and drive provided by the naturally high tone. There is also familiarity in the Shirazesque, velvety mouthfeel.” – Steve Pannell, winemaker