



S.C. Pannell

2019

'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

The Wine Front | 95 points
Halliday Wine Companion | 96 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 85 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 and vinified naturally in small open-top fermenters entirely destemmed. After ten days on skins, it was gently pressed and transferred to a 28hL old French-oak vat and a few puncheons for maturation. After 15 months aging it was racked twice, then bottled without fining or filtration and a small dose of sulfur.

Tasting Note

Intensely perfumed, strangely reminiscent of the 80's, citrus peel, framboise, kirsch, turned rose wood and musk lollies. A flavor invasion of citrus peel and raspberry, musk lollies, cherry pips, rosewater and exotic spice. So aromatic, so beautiful.