

S.C. Pannell,

`Basso` McLaren Vale Garnacha 2021

McLaren Vale, South Australia, Australia



S.C. PANNELL
MCLAREN VALE



PRODUCER

In a very short space of time, Stephen Pannell has gone from being one of Australia's best and brightest young talents to one of their most lauded winemakers. He is a two-time winner of the fabled Jimmy Watson Trophy, the most prestigious wine award in Australia, and also won the top prize at the Alternative Varietals Wine Show three times. Stephen moved into his own McLaren Vale winery in 2014, and now owns 36 hectares of vineyard. This control over his fruit has enabled him to take quality to an even higher level. One of the key factors behind his success is the freshness in all his wines, something he achieves by picking earlier. "I can only pick early due to better viticulture". As with all his wine projects, Stephen's winemaking philosophy remains steadfast: fruit grown in the right place with considerable attention in the vineyard requires minimal intervention in the winery.

VINEYARDS

The idea for an early release, low sulphur, unfiltered Grenache had been bubbling away for a few years. Finally, in 2017, access to fruit from the right vineyard in Blewitt Springs: dry grown and pruned to single-bud spurs, sparked the Basso project into life. The vineyard, planted in the late 1970s, lies at 80 metres above sea level on sandy loams over clays. From the Latin Bassus, meaning low, Basso is low in additions and speaks clearly of the place from which it comes.

VINTAGE

The 2021 vintage is described by SC Pannell as 'mostly joyous but not without its challenges'. Good winter rain led to strong growth with good cover in the mid row and under vine well into summer. No disease pressure, good canopies and plentiful bunches led to a long ripening season. The greatest challenge was having enough hours in the day and enough people to help with harvesting the plentiful and perfectly ripe fruit.

VINIFICATION

The grapes were hand picked at 13.3 Baume. Fermentation took place in open top fermenters with daily pump overs. The grapes spent 9 days on skins before gentle pressing. After undergoing malolactic fermentation, the wine was aged in large, old French oak vats. The wine was racked twice before bottling, without filtration, on 16th December 2021.

TASTING NOTES

Raspberry liqueur, red apple skin, dark spice and cinnamon make for a vibrant, seductive perfume. The palate follows through with fresh blue and red berry fruit. Youthful and medium bodied, with super fine tea-like tannins that carry red fruits on the finish.

Grape Varieties	100% Garnacha Tinta
Winemaker	Stephen Pannell
Closure	Screwcap
ABV	14%
Acidity	5.1g/L
Wine pH	3.56
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan