

S.C. Pannell,

## `Old McDonald` Blewitt Springs McLaren Vale Grenache 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 vineyards were planted around 1940 with pre-clonal selection bush vines. They were trellised in the 1980s and not maintained, now referred to as 'bush on a wire'. The soil is deep Maslin Beach sands over clay and the vines face south-east at an elevation of 80m above sea level. The vines are not irrigated and are organically managed.

### 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 harvested on 25th February and were immediately crushed upon arrival at the winery, 20% were whole bunch pressed. Fermentation took place in one stainless steel open-top fermenter with regular pump overs and the wine then remained on skins for 15 days prior to a gentle press. The juice was then settled in tank for 20 days before transfer to old French oak for malolactic fermentation and extended maturation. The wine was racked twice and bottled without fining, filtration, additions, or adjustment on 13th December 2021.

### TASTING NOTES

The wine opens with intense aromas of raspberry and blackcurrant with sweet notes of dark toffee. This is a wine with velvety tannins, complemented by perfectly balanced acidity and a long finish.

Grape Varieties	<b>100% Grenache</b>
Winemaker	<b>Stephen Pannell</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>1g/L</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.45</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>