

S.C. Pannell,

`Old McDonald` Blewitt Springs McLaren Vale Grenache

2022

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. The vines are not irrigated and are organically managed.

VINTAGE

The 2022 vintage saw the second year of the current La Nina cycle, with a wet and windy winter and spring which, combined with frost and hail, led to poor flowering and thus lower than desired yields. However, a dry summer and mild autumn allowed for a long, slow ripening period and therefore fantastic acidity and depth of flavour in the fruit.

VINIFICATION

The grapes were hand harvested on 1st March and gently crushed upon arrival at the winery. Fermentation took place in one stainless steel open-top fermenter with regular pump overs, with 20% whole bunch grapes. The juice remained on skins for 15 days before gentle pressing, and after settling in tank for 15 days, was transferred to an old French oak vat for malolactic fermentation and extended maturation. The wine was racked twice and bottled without fining, filtration, additions, or adjustment on 8th February 2023.

TASTING NOTES

Typical of a cooler McLaren Vale vintage with aromas of blood orange, pomegranate and Turkish delight, followed by blackberry, dark cherry and rose. A medium-body that carries flavours of chorizo and sweet paprika, supported by complex tannins and a prolonged finish.

Grape Varieties	100% Grenache
Winemaker	Stephen Pannell
Closure	Screwcap
ABV	14%
Acidity	6g/L
Wine pH	3.37
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan