S.C. Pannell,

`Little Branch` Blewitt Springs McLaren Vale Grenache 2022 McLaren Vale, South Australia, Australia





Grape Varieties	100% Grenache
Winemaker	Stephen Pannell
Closure	Screwcap
ABV	14.5%
Acidity	6.2g/L
Wine pH	3.54
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

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

Fruit is sourceed from the Little Branch vineyard, purchased by Stephen and Fiona in 2021. Located in Blewitt Springs, Little Branch is north/northwest facing and sits at an elevation of 140m. The 30 year old unirrigated, trelissed vines are grown in 50 million year old soils comprised of Maslin Beach sands, flecked with ironstone and on a limestone bedrock.

VINTAGE

The second year of the current La Nina cycle saw a wild, wet winter and spring followed by a mild summer and a dry autumn. Veraison was two weeks behind normal, causing some anxiety. Poor flowering due to wild spring weather including high winds, frost and hail led to lower than desired yields. Quality was good due to the long, slow ripening period. Whites retained great acidity and reds developed depth of flavour and complex tannins. This is certainly a vintage to watch!

VINIFICATION

2022 was S.C.Pannell's first red wine harvest from the Little Branch vineyard. The fruit was picked on 16th March and immediately crushed. It was then carefully fermented in stainless steel with a small percentage of whole bunch, before being left on skins for 13 days before pressing. It was then settled in tank for 16 days before transfer to old French oak vats for malolactic fermentation and extended maturation. The wine was bottled without fining on 16th August 2023.

TASTING NOTES

On the nose there are vibrant red fruits and floral notes, underpinned by clove, leaf litter, cedar and red brick. On the palate bright red fruits dominate before a zephyr of spice, and a finish laced with musk and carried by subtle tannins. The wine has superb concentration, depth and structure, balanced by a vibrant freshness.